The Vest Pocket Pastry Book

Ruth Ryder
1960

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THE

VEST POCKET PASTRY BOOK

CONTAINING

FIVE HUNDRED RECEIPTS

INCLUDING

Fifty-seven for Hot Puddings, Pudding Sauces, etc.; seventy-seven for Cold Puddings, Side Dishes, Jellies, etc.; ninety for Ice Creams, Water Ices, Punches, etc.; sixty-eight for Pastes, Patties, Pies, Tarts, etc.; seventy-seven for Cakes; seventeen for Icings, Colorings, Sugars, etc.; sixty for Bread, Rolls, Yeast Raised Cakes, Griddle Cakes, etc.; as well as fifty-five Miscellaneous Receipts

All of which appeared originally in serial form in THE HOTEL MONTHLY, *and are especially adapted to the requirements of the average American*

HOTEL, RESTAURANT, BAKERY, CLUB AND INSTITUTION

Sixth Edition

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Copyright 1901
By JOHN E. MEISTER

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By JOHN WILLY

PREFACE

In writing The Vest Pocket Pastry Book it has been my aim to present, in a form as condensed as possible, a work of value to pastry cooks and bakers, and in such a manner as to make it a handy and reliable companion, especially for reference use during working hours.

John E. Meister.

Part I

Hot Puddings

1. Caramel custard pudding

Take some cups or molds. Put a teaspoonful of powdered sugar in each. Put into a brisk oven until sugar becomes a reddish brown caramel. Remove from the oven. Grease sides of the cups or molds with butter. Beat firm 20 whites of eggs; add 20 yolks; also 1½ lbs. sugar and 1 gallon milk. Flavor with lemon or orange. Fill the molds. Set the molds in a pan of hot water; bake in a moderate oven until firm; let stand about ½ hour, then turn out and serve.

2. Pudding a la Reine

3 quarts milk; ½ lb. butter; 24 eggs.

Sift together, 1½ lbs. flour and 1½ lbs. powdered sugar.

Put the milk and butter together and bring to a boil, then stir in the flour and powdered sugar. Remove from the fire or steam kettle, as the case may be. When cool work in the yolks one at a time. Grate the rinds of two lemons into the mixture. Squeeze in the juice of the two lemons. Beat the whites of 24 eggs firm and mix in lightly. Fill nearly full some small molds that have been previously buttered and sugared. [Set in a pan of hot water and bake for about 45 minutes in a hot oven. Serve with fruit or wine sauce as soon as possible after taking from the oven. If allowed to stand too long after being cooked it will settle and lose its delicate lightness.]

3. Cherry pudding

May be made the same as pudding a la Reine, and mixing in some white or red pitted or dried cherries.

4. Chocolate pudding

2 quarts milk; 1 lb. butter; 1½ lbs. flour; 1 lb. sugar; 24 eggs; 4 ozs. grated chocolate. Prepare and bake same as pudding a la Reine. Serve with cream sauce.

5. Pineapple pudding souffle

Bake in a square pan a sheet of sponge cake about 1 inch thick; spread over some pastry cream A (No. 52), then some shredded or grated pineapple. Beat up 20 whites of eggs firm and mix in 1½ lbs. sugar, forming a meringue, which spread on top. Sift a little sugar over. Bake in oven until it becomes a nice straw color. Let stand 1 hour; cut in squares and serve with wine sauce.

6. Banana pudding souffle

Same as pineapple pudding souffle, except banana substituted for the pineapple.

7. Peach pudding souffle

Same as pineapple pudding souffle, except peach substituted for the pineapple.

8. Royal pudding

Flavor some sponge cake or lady-finger mixture with rum or kirschwasser. Butter and decorate the bottom and sides of some molds with citron. Fill half full with the mixture and bake in a moderate oven for about half an hour. Serve with brandy sauce.

9. Steamed fruit pudding

1 lb. sugar; ¾ lb. butter; 1½ lb. flour; ¾ oz. baking powder; 14 whites of eggs; ¾ pint milk; 1 lb. raisins; ¾ lb. citron; ¾ lb. currants; a little ground spices; the juice and grated rind of two lemons; a little brandy.

Work the sugar and butter together to a cream consistency in a bowl. Add the whites of eggs, the lemon rind and juice, and the milk. Sift in the flour and baking powder together. Mix the fruit in lightly. Steam 1½ hours — longer, if in large molds. Care must be taken to have molds covered with greased paper, to keep the water from dripping in. Serve with brandy or hard sauce.

10. Steamed sultana pudding

Same as steamed fruit pudding, except that 2½ lbs. of sultanas are substituted for raisins, citron and currants.

11. Steamed raisin pudding

Same as steamed fruit pudding, except that 2½ lbs. of raisins are the only fruit used.

12. Steamed fig pudding

Same as steamed fruit pudding, except that 2½ lbs. of figs are the only fruit used.

13. Steamed citron pudding

Same as steamed fruit pudding, except that 2½ lbs. of citron are the only fruit used.

14. Steamed currant pudding

Same as steamed fruit pudding, except that 2½ lbs. of currants are the only fruit used.

15. Jenny Lind pudding

Soak three loaves of bread in 1 gallon of milk; work through a sieve or colander; add 1½ lbs. sugar, 1 lb. melted butter, 40 yolks of eggs, the grated rind of orange or lemon, a little nutmeg and salt. Mix. Fill pudding pan half full; bake; spread jelly over. Beat 20 whites firm; add 1¼ lbs. sugar, and spread over the jelly. Put back in the oven for ten minutes. Serve with orange, lemon or wine sauce.

16. Plum pudding

2 lbs. beef suet; 2 lbs. flour; ½ lb. cracker meal; 2 lemon rinds grated; the juice of four lemons; 2 lbs. brown sugar; ½ pint brandy; 1 pint molasses; 6 eggs; 1 oz. salt; 1 teaspoonful each of ground nutmeg, ginger, cloves and cinnamon; 1 pint milk; 1 teaspoonful soda; 2 lbs. raisins, 2 lbs. currants; 2 lbs. finely chopped citron.

Remove all the skin from the suet, and chop very fine with the flour — first taking a little of the flour to dust the fruit with. Add the cracker meal, then all the fluids and spices and fruits. Mix. Boil in a cloth or steam in molds for 3½ hours. Serve with brandy or hard sauce.

17. Suet pudding

1 lb. beef suet; 1 lb. flour; 1 lb. bread crumbs; 3 eggs; 1 pint molasses; some milk; 1 teaspoonful soda; 1 lb. brown sugar; a little salt; 1 lb. currants; 1 lb. raisins; spices of all kinds. Prepare same as plum pudding. Steam 3 hours. Serve with rum sauce.

18. Tapioca pudding

1½ lbs. tapioca; 2 quarts milk; 15 eggs; 1 lb. sugar; ½ lb. butter.

Sift the dust from pearl tapioca and soak in 1 quart of water for about an hour. Bring the milk,

with the butter in it, to a boil. Stir in the tapioca. Let simmer until thoroughly soft and of a transparent appearance. Remove from fire. Let stand to cool awhile. Add sugar, eggs and lemon flavoring. Bake until firm. Serve with cream, wine or fruit sauce.

19. Sago pudding

Same as tapioca pudding, except that sago be substituted for tapioca.

20. Apple tapioca pudding

Put in a well buttered pan or dish a layer of sliced apples; cover with sugar and dust a little cinnamon over; then spread on a layer of flake tapioca that has been soaked in water over night. Repeat until pan is nearly full, pour some water over and bake in a moderate oven; or, may be steamed. Serve with wine or fruit sauce.

21. Indian pudding

1 gallon milk; 1 lb. yellow corn meal; 1 cup molasses; 1 lb. sugar; 5 ozs. butter; 12 eggs; lemon flavoring.

Boil the milk with the butter in it. Stir in the corn meal and let simmer until thoroughly cooked. Remove. Let stand to cool awhile; add sugar, eggs and lemon flavoring. Bake until firm. Serve with brandy or hard sauce.

22. Farina pudding

Same as Indian pudding, except substitute 2 lbs. of farina for the yellow corn meal, and leave out the molasses. Serve with cream or wine sauce.

23. Cabinet pudding

Decorate the bottom and sides of some molds with citron and raisins. Fill up with white and yellow stale cake and a custard made of 1 quart milk, 4 ozs. sugar, 5 eggs. Steam or bake. Serve with brandy sauce.

24. Monte Carlo pudding

Same as cabinet pudding, except use sliced pineapple and dried cherries for decorating. Serve with kirchwasser sauce.

25. Bread and butter pudding

Butter some slices of bread, using table butter. Put in a pan or mold. Pour over as much custard as it will absorb. Let stand for half an hour and bake. Serve with Madeira sauce.

26. Bread custard pudding

Fill up some buttered individual molds or cups with pulled bread. Pour over it custard flavored with nutmeg and lemon. Bake or steam. Serve with wine sauce.

27. Spiced pudding

Sift into 2 lbs. of cake crumbs ½ lb. cornstarch, ½ lb. flour, 1 oz. baking powder. Add 8 eggs, ½ lb. butter, ¾ lb. sugar; spices of all kinds, and 1 quart milk. Mix. Steam 1½ hours. Serve with rum or hard sauce.

28. German pudding

1 lb. sugar; 1 lb. butter; ½ lb. almond paste; 12 eggs, 1 lb. flour, 2 quarts milk.

Work the sugar, butter and almond paste to the consistency of cream. Add the yolks, then the flour. Boil the milk and pour over, stirring the while. Beat the whites up firm and mix in lightly with the foregoing. Fill two-thirds full some buttered cups or molds. Bake for about ½ hour in a hot oven just before serving. Serve with kirschwasser sauce.

29. Rice custard pudding

Wash and boil in water with a pinch of salt in it 2 lbs. of rice, without stirring. When soft and light drain off the water. Bring to a boil 2 quarts of milk; stir in the rice; let simmer with a piece of cinnamon in it for ten minutes. Remove, and while still hot add ½ lb. butter. Beat together 15 eggs and 1 lb. sugar and mix in. Flavor with lemon or orange. Bake about ½ hour and serve with cream or wine sauce.

30. Plain rice pudding

Wash well some rice. Put a little of it in well-greased molds, and fill up with milk sweetened and flavored to taste, adding also a little salt. Set molds in a pan of hot water and bake from 3 to 4 hours, during which time whenever the milk is absorbed refill with more milk. Serve with brandy sauce.

31. Swiss pudding

Butter well some molds and line the bottoms and sides with bread crumbs. Make a good apple sauce mixing in a little apricot jam and 6 well-beaten whites of eggs. Place a layer of this in the molds, then more bread crumbs, apple sauce again, and bread crumbs on top. Put a few small pieces of

butter on top of each and bake. Turn out and serve with lemon sauce.

32. Steamed cocoanut pudding

1½ lbs. sugar; 1 lb. butter; 1½ pint whites of eggs; 1 lb. desiccated cocoanut; lemon flavoring; 1½ lbs. flour; ¾ oz. baking powder. Work the sugar and butter to a cream, add eggs, flavoring, cocoanut, flour and baking powder; mix thoroughly, and steam 1½ hours. Serve with wine sauce.

33. Ratafia pudding

Place in a bowl ¾ lb. bruised almonds and 6 ozs. sugar. Beat together 4 whole and 4 whites of eggs and mix in. Add 1 gill of brandy, ½ teaspoon cinnamon, and also ½ lb. bread crumbs that have been soaked in 1 pint boiling milk. Steam in cups or molds and serve with Sabayon sauce.

34. Steamed cottage pudding

Soak 2 lbs. crackers in 1 gallon milk. Beat light 20 eggs with 1 lb. sugar. Mix. Add a little butter and salt. Steam and serve with wine sauce.

35. Savarin pudding

Beat together for 20 minutes 18 eggs and 1¼ lb. sugar. Add 1 gill rum and 1¼ lbs. flour. Grease and dust with sugar some small molds and fill half full with the mixture. Cover with buttered paper and bake in moderate oven. Serve with sherry wine sauce.

36. Steamed pound pudding

1 lb. butter; 14 ozs. sugar; 12 eggs; 18 ozs. flour; the juice and grated rind of 1 lemon. Mix same as for pound cake. Steam 1½ hours — longer if in large molds. Serve with wine sauce.

37. Lemon pudding

Same as steamed pound pudding, except use the juice and grated rinds of 6 lemons.

38. Orange pudding

Same as lemon pudding, except substitute oranges for lemons.

39. Vienna pudding

Grease small molds with butter and decorate with citron and raisins. Fill up with Vienna rolls cut in small pieces and mix in some slightly roasted shredded almonds. Pour over as much burnt custard as it will absorb and steam or bake by setting

molds in a pan of hot water. Serve with port wine sauce.

[Burnt custard is made of 20 eggs, 3 quarts milk, 12 ozs. plain and 4 ozs. burnt sugar; flavor with ½ pint sherry wine.]

PUDDING SAUCES

40. Foundation for wine and liquor sauces

Put in a saucepan 2 quarts water, 2 lbs. sugar, 1 lemon rind, a few cloves, 1 piece of stick cinnamon, 1 oz. butter. Let boil, then stir in 2 ozs. cornstarch dissolved in cold water. Let come to a boil again. Remove. Add the juice of 2 lemons and strain. Flavor with half pint or more of any kind of wine or liquor desired. Give the required shade or color of the wine or liquor used by adding a few drops of burnt sugar or carmine. For white wine or white liquor sauce cloves and cinnamon should be omitted.

41. Cream sauce

Bring to a boil 1 quart milk, 1 quart cream, 2 ozs. butter, 10 ozs. sugar and a piece of cinnamon. When boiling stir in 2 ozs. cornstarch dissolved in a little cold milk. Stir over the fire until it thickens, remove and strain. If too thick add a little more milk or cream. Flavor either with lemon, orange, almond, white rose or vanilla.

42. Fruit sauce

Mix together 3 quarts fruit juices (the surplus from canned table or pie fruit), sweeten to taste, boil. (If the juice is not of a red color a few drops of carmine or cochineal may be used.) Dissolve 3 ozs. cornstarch in cold water and stir in to thicken. When taken from the fire the juice of a few lemons or oranges may be added. Some finely cut up fruit may also be added.

43. Custard sauce

Beat together 12 yolks and 10 ozs. sugar. Pour over this 2 quarts boiling milk, stirring the while. Strain and flavor with orange, lemon or vanilla.

44. Hard sauce

Work to a cream in a bowl 1½ lbs. table butter, 1¾ lbs. sugar; add the whites of 2 eggs and flavor with lemon, vanilla or a little brandy. It may be

laid out into stars or roses upon paper or a clean pan by using a bag with star tube. Set in ice box. When serving place one of these stars or roses, or a teaspoonful, upon top of each pudding.

45. Lemon sauce

Pring to a boil 3 quarts water with 3 lbs. sugar, and the grated rind of 6 lemons. When boiling stir in 3 ozs. cornstarch dissolved in cold water. Let come to a boil again. Remove. Squeeze in the juice of 6 lemons, strain. A few drops of lemon extract may be added.

46. Orange sauce

Same as for lemon sauce, except instead of lemons use the grated yellow rind of 4 oranges and the juice of 8 oranges.

47. Sabayon sauce

Put in a vessel 12 yolks, and 1 lb. sugar. Set on slow fire or in bain marie and beat to a froth; add ½ pint sherry and whip until it thickens. Remove and serve.

48. Meringue paste

For making meringue paste the whites must be cool and perfectly free from yolk. Use powdered or very fine granulated sugar, sifted. The utensils, consisting of a copper, brass or tin kettle and a wire egg whip should be clean, dry and cool. Add a pinch of salt to the egg and commence beating slow and short, but as the quantity increases the movement should be swifter. When firm and stiff add a handful of the sugar and beat thoroughly. Repeat until one quarter of the sugar is beaten in. Take out the whip and mix the rest of the sugar in lightly, using a large spoon or skimmer. It may be flavored with either vanilla, rose, almond, lemon, wintergreen, peppermint, strawberry or orange extract. It is then ready for use.

Whenever, in making meringues, the expression "bake on a pan" is used, it is inferred that the pan is first prepared by being greased and dusted with flour.

49. Meringue paste. A

Ingredients are: 20 whites of eggs; 3 lbs. sugar (see 48).

50. Meringue paste. B

20 whites of eggs, 2½ lbs. sugar (see 48).

51. Meringue paste. C

20 whites of eggs, 1½ lbs. sugar (see 48).

52. Pastry cream. A

3 quarts milk, 8 oz. cornstarch, 18 oz. sugar, 15 eggs, 2 oz. butter. Beat together in a vessel the eggs, cornstarch and half of the sugar. Bring to a boil the milk with the rest of the sugar and pour over the eggs, beating the while. Place the vessel in a pan of boiling water over the fire and stir until thoroughly cooked. Remove. Beat in the butter; flavor with lemon or vanilla. It is then ready for use. If too thick a little milk or cream may be added.

53. Pastry cream. B

3 quarts milk, 6 oz. cornstarch, 1¼ lbs. sugar, 10 yolks and 10 whole eggs, 2 oz. butter. Put in a vessel the eggs, flour, half of the sugar and a little milk. Stir together well. Bring to a boil the remainder of the sugar and the milk and pour over the eggs, stirring the while. Place the vessel in a pan of boiling water over the fire and stir until thick and thoroughly cooked. Remove; beat in the butter and flavor as desired. It is then ready for use. If too thick a little cream or milk may be added.

54. Coffee pastry cream

Same as pastry cream B, except substitute 1 pint of strong coffee for 1 pint of the milk, and add a little vanilla.

55. Boiled custard. A

10 yolks, 10 whole eggs, 4 oz. cornstarch, 18 oz. sugar, 2 oz. butter, 3 quarts milk. Prepare same as pastry cream A (52), flavor as desired and pass through a sieve.

56. Boiled custard. B

24 yolks, 18 oz. sugar, 2 oz. cornstarch, 3 quarts milk. Prepare same as pastry cream A (52), flavor as desired and pass through a sieve.

57. Boiled custard. C

3 quarts milk, 18 oz. sugar, 18 eggs. Beat together in a vessel the sugar and eggs. Bring the milk to a boil and pour over the eggs, stirring the while. Place the vessel in a pan of boiling water over the fire and stir a little while to thicken. Remove, strain, flavor and it is ready for use.

Part II

Cold Puddings, Side Dishes, Jellies, etc.

58. Snow pudding

Take 3 quarts jelly (No. 108). Add the juice of six lemons and the whites of 5 eggs. Put into a tin or brass kettle. Set on ice and whip until it becomes snowy white and stiff. Fill into wetted molds set in salted ice. When firm turn out on saucers, pour cold custard sauce (43) around and serve.

59. Tipsy parson

Cut some slices of stale sponge cake about ½ inch thick. Soak them in sherry wine and place in saucers. Cover top and sides of the cake with boiled custard A (No. 55), grate a little nutmeg over and serve.

60. Fruit salad

Put together in a bowl 1 small can of table peaches, sliced, a small can of table apricots, sliced, a small can of pineapple, sliced, and 6 seedless oranges, sliced. Sweeten and boil together the juices of peach, apricot and pineapple, add ½ pint maraschino, pour over the fruit, mix lightly and serve cold.

61. Diplomatic pudding

Whip to a froth 1 gallon double cream; add ¾ lb. powdered sugar. Color one half red and flavor with strawberry; leave the other half white and flavor with lemon or vanilla. Fill Neapolitan ice cream molds with the white and red in two equal layers; put the lids on, closing the interstices tight with butter. Freeze in ice and salt for 2 or 3 hours the same way as for Neapolitan ice cream. Cut in slices and serve on lace paper mats.

62. Cornstarch pudding

Put on the fire 2 quarts milk with 1 lb. sugar and 1 oz. butter in it. Bring to a boil. Dissolve ¾ lb. cornstarch in 1 quart cold milk and stir in. Let come to a boil again. Remove. Flavor to taste and fill into wetted cups or molds. Let cool, and serve with sweetened cream.

63. Pineapple float

Spread over the bottoms of saucers some pastry cream A (No. 52) about ½ inch thick; place upon it some grated pineapple or strips of sliced pineapple. Beat firm the whites of 15 eggs, mix in lightly 1¼ lb. powdered sugar, flavor with lemon or vanilla. Heap a teaspoonful of this upon the pineapple and serve.

64. Peach float

Same as pineapple float, except substitute sliced peach for pineapple.

65. Swiss meringue

Soak some pieces of stale sponge cake in sherry wine; place in saucers; pour around some boiled custard A (No. 55). Heap a spoonful of whipped whites of eggs (same as in 63) on top of the cake — to resemble a mountain — and serve.

66. Peach meringue

Place around the inner rim of pudding dishes a chain of meringue stars (see Meringue B, No. 50), using a bag with star tube. Set dishes on a pan and put in the oven until they become a nice straw color. Remove. Put a spoonful of pastry cream A (52) in the centre of each dish, and upon it lay the half of a preserved peach. Serve.

67. Apricot meringue

Same as peach meringue, except substitute apricot for peach.

68. Strawberry meringue

Same as peach meringue, except substitute ripe strawberries for peach.

69. Raspberry meringue

Same as peach meringue, except substitute ripe red raspberries for peach.

70. Vanilla custard with meringue

Bake on a pan in a very slow oven some good-sized meringue stars until quite dry. Make a boiled custard B (No. 56). Flavor with vanilla. Put a large spoonful of it in a saucer, place a meringue star on top and serve.

71. Chantilly meringue

Put meringue paste B (No. 50) in a bag with lady finger tube, and lay out on a pan into rings about 2½ inches in diameter; also lay out some meringue dots

about the size of a hazelnut. Bake in a very slow oven until quite dry. Place the rings in saucers and fill in the centers quite high with whipped cream (No. 83), using a bag with large tube. Place a meringue dot on top. Serve.

72. Boiled cup custard

Make a boiled custard B (No. 56). Set on ice to cool, stirring it one way all the while. Add a little brandy and vanilla, strain; fill ¾ full some custard or egg cups, grate a little nutmeg over and serve.

73. Floating island

Same as boiled cup custard, except instead of nutmeg put a teaspoonful of meringue or whipped cream on top.

74. Baked cup custard

20 eggs, 1½ lb. sugar, 1 gal. milk. Beat the whites firm; add the yolks, sugar, milk, a little grated nutmeg and vanilla flavor. Stir well. Fill into cups, set them in a pan of hot water and bake in a moderate oven until firm. Serve in the cups.

75. Baked chocolate custard

Same as baked cup custard, except first boil in 1 quart of the milk 3 ozs. grated unsweetened chocolate, stirring until dissolved.

76. Bavarian cream

Whip to a froth 3 quarts double cream (setting the kettle in a pan of ice); add 1 lb. powdered sugar and 1 pint Rhine wine. Dissolve 3½ ozs. gelatine in a little hot water, strain, and pour into the cream slowly, beating rapidly the while. Fill into plain or fancy molds and set in ice box to become firm. When ready to serve dip mold in hot water and turn out on a dish.

77. Holland cream

Same as Bavarian cream, except substitute ½ pint Holland gin for the Rhine wine.

78. Vanilla cream

Same as Bavarian cream, except use 1 oz. less of gelatine, omitting the Rhine wine, and flavor with vanilla sugar or vanilla extract.

79. Italian cream

Same as Bavarian cream, except substitute ½ pint of maraschino for the Rhine wine, and stir in 12 well beaten yolks.

80. Spanish cream

Same as Italian cream, except substitute ½ pint of curaçoa for maraschino. When set take from ice box and turn out onto cold saucers; pour yellow orange jelly around it; replace in ice box for jelly to become firm, when it is ready to serve.

81. Velvet cream

Partly whip 2 quarts single cream in a vessel set in a pan of ice; add ¾ lb. sugar. Put in a saucepan 1 pint sherry, the juice of 2 lemons, the rind of 1 lemon and 3 ozs. gelatine. Put on the fire and keep stirring until gelatine is dissolved; then strain; stir it into the cream thoroughly, and keep stirring until it thickens. Pour into molds and set in ice box until firm, when it is ready to serve.

82. Blanc mange

Heat over the fire (be sure not to let boil) 2 quarts milk; 1 quart cream; add 3 ozs. gelatine and 18 ozs. sugar. Stir until gelatine is dissolved. Remove, strain; stir on ice until it thickens. Flavor either with almond, rosewater, maraschino or vanilla. Pour into wetted molds and set in ice box. When firm turn out on saucers and serve with sweetened cream; or, clear fruit jelly may be piped around it.

83. Whipped cream in cases

Whip some double cream quite stiff; add a little powdered sugar and vanilla. Fill into paper cases and ornament the tops with a piping of the cream in any design that may be desired.

84. Whipped cream in meringue

Take meringue paste A (No. 49) and put it in a bag with large tube. Wet a board and cover it with manilla paper. Lay out on the paper meringue dots about the size of a large egg. Sift a little sugar over. Bake in a very slow oven until a shell is formed. Take from the board and scrape out the insides of the shells. Allow to dry over night. Just before serving fill each shell with whipped cream (No. 83). Fasten two shells together to form whole egg, which lay lengthwise on a dish, the meringue encased in a fancy paper collar.

85. Charlotte russe. A

Separate the whites from the yolks of 20 eggs. Beat in with the yolks 1 lb. sugar for 15 minutes.

beat the whites very firm and mix into the yolks. Then mix in lightly 1 lb. flour. Flavor with vanilla. Put into a bag, with lady finger tube, and, with it, lay out in strips, on paper, as for lady fingers, the strips close together so as to attach when baked. Bake in a pan in a brisk oven. While still hot cut the sheet of strips crosswise into other strips to the depth of and the right length to go around the molds and line the sides of the molds with them. They are then ready to be filled with the vanilla cream (made same as vanilla cream No. 78, except using only 2 ozs. of gelatine), using a bag for this purpose, which, when done, set in the ice box to become firm. When about to serve dip the lower edge of the mold in hot water and turn out on a dish.

86. Charlotte russe. B

Line molds or rings as in No. 85. Just before serving take the lining from the molds, place these on a dish and fill with whipped cream (83), using a bag for this purpose. Ornament the top and sides with more of the cream, using a paper cornet.

87. Charlotte russe. C

Line a paper case with lady fingers. Fill with whipped cream No. 83.

88. Charlotte russe. D

When neither molds nor paper cases can readily be obtained make a small mound of whipped cream (83) on a plate or saucer. Surround it with lady fingers and place a sponge drop on top.

89. Cream puffs

Put on the fire in a saucepan 1 quart milk and 14 ozs. butter. When butter is all melted and boiling stir in 1½ lbs. sifted flour (all at once). Keep stirring for about five minutes over the fire. Remove. When partly cool add a pinch of soda and 18 or more eggs, one at a time, until the proper consistency is obtained, which is when firm enough to retain desired shape. Put the mixture in a bag with large tube and lay out into about the size of large sponge drops, on a pan that has been well greased and dusted with flour. Brush with egg. Bake in a hot oven. When done cut open on one side and fill with pastry cream or whipped cream. Dust with powdered sugar and serve.

90. Chocolate eclairs

Same as for cream puffs, except lay them out on the pan in the same shape as lady fingers, but a little larger. Bake in a hot oven. When done cut them open on the side, fill with pastry cream and coat with chocolate icing.

91. Coffee eclairs

Same as chocolate eclairs, except fill with a coffee pastry cream and coat with a coffee icing.

92. Vanilla eclairs

Same as chocolate eclairs, except fill with vanilla cream and coat with vanilla icing.

93. Chocolate meringue puffs

Bake some round meringue shells, as in No. 84. Coat them with chocolate icing, fill with whipped cream (83), place two together and serve.

94. Strawberry cream

Same as Bavarian cream (76), except substitute 1 quart crushed ripe strawberries for the wine and use ½ oz. more gelatine.

95. Raspberry cream

Same as strawberry cream, except substitute raspberries for strawberries.

96. Strawberry shortcake. A

Place strawberries about 1½ in. high on a sheet of cake (see Shortcake). Spread sugar over and place another sheet of cake on top. Press them well together, then cut in squares. Ornament top and sides with whipped cream or meringue paste, using a paper cornet for this purpose. Serve.

97. Raspberry shortcake. A

Same as strawberry shortcake A, except substitute raspberries for strawberries.

98. Strawberry shortcake. B

Take a sheet of cake as in No. 96. Spread table butter over it, then the berries and sugar. Repeat with another sheet of cake, and butter, berries and sugar as before. Cut in squares and serve with cream.

99. Raspberry shortcake. B

Same as strawberry shortcake B, except substitute raspberries for strawberries.

100. Strawberry shortcake. C

Bake two sheets of puff paste C (see puff paste C), cover one with strawberries, sift a little sugar over, then place the other sheet on top. Cut in squares, dust sugar over and serve with a strawberry syrup around it.

101. Raspberry shortcake. C

Same as strawberry shortcake C, except substitute raspberries for strawberries.

102. Blackberry shortcake

Same as strawberry shortcake C, except substitute ripe blackberries for strawberries.

103. Peach shortcake

Same as strawberry shortcake C, except substitute sliced ripe peaches for strawberries.

104. Strawberries with whipped cream

Place a spoonful of nice ripe strawberries in a saucer, and a spoonful of whipped cream (83) on the side.

105. Raspberries with whipped cream

Same as strawberries with whipped cream, except substitute ripe raspberries for strawberries.

106. Sliced peaches with whipped cream

Peel and slice some ripe peaches, sprinkle a little sugar over. Place a spoonful in a dish and a spoonful of whipped cream (83) on the side.

107. Africans

Bake some large sponge drops, when cold scoop the inside out, coat them with chocolate icing, fill them with whipped cream, put two together and serve.

JELLIES

108. Foundation for all kinds of wine and liquor jellies

Dissolve in a vessel over slow fire, or in steam jacket, 6 ozs. of gelatine with 1 quart water. Then add 2½ lbs. sugar, 3 quarts water, grated rind of 3 and the juice of 10 lemons, a piece of cinnamon, a few cloves and 10 partly beaten whites of eggs. Stir all together; let come to a boil. Boil gently for about 15 minutes, adding a little cold water occasionally to keep it from boiling over. It is then to be strained

and run through a flannel bag (at first it may run cloudy, and when so it should be returned to the bag, until it runs uniformly clear). The bag should be located in a warm place, so that no draught can strike it. The jelly can then be flavored and molded as directed.

109. Wine jelly with apricot

Add to No. 108, 1 quart white wine; fill half full some clean bright molds; place the half of a canned table apricot in each, then set in ice box to get firm. When firm fill molds full and replace in ice box. When firm and ready to serve dip mold in hot water and turn out on a cold dish.

110. Wine jelly with peach

Same as wine jelly with apricot, except substitute peach for apricot.

111. Wine jelly with pineapple

Same as wine jelly with apricot, except substitute sliced pineapple for apricot.

112. Wine jelly with strawberries

Same as wine jelly with apricot, except substitute strawberries for apricot.

113. Wine jelly with raspberries

Same as wine jelly with apricot, except substitute raspberries for apricot.

114. Macedoine jelly

Have some fruit clean and ready (such as raspberries or strawberries), sultana raisins, citron cut up in small strips, slices of pineapple, slices of peach or apricot. Embed some plain molds in ice. Take wine jelly (109); pour a little in the molds; place in 3 or 4 berries. When firm add a little more jelly and some other kind of fruit. Repeat until mold is full, using about 4 or 5 different kinds of fruit in alternate layers. Place in ice box and serve same as No. 109.

115. Champagne jelly

Add to jelly No. 108, 1 quart champagne or white wine. Use about half of this in filling half full some small wine glasses, and set in ice box to get firm. Take the other half of the jelly, add the whites of 2 eggs, put it in a kettle set on ice and whip to a froth, then fill the glasses. Replace in ice box until firm. Serve in the glasses.

116. Wine jelly with cream

Embed some molds in ice. Put a little wine jelly (109) in the bottoms. Upon it, in the center, place a heap of vanilla cream (78) reaching to the top of the mold (using a bag with large tube). Pour jelly around it slowly, filling the mold. When firm and ready to serve dip mold in hot water and turn out on a cold dish.

117. Wine jelly with rice

Wash, and boil some rice with a pinch of salt and a little sugar very soft and light, without breaking the grain. Place wine jelly (109) in bottom of mold (same as in 116). Put a ball of the rice in the center and pour jelly around it slowly until mold is filled. Set in ice box. When firm dip mold in hot water and turn out on a cold dish.

118. Maraschino jelly

Add 1 pint maraschino to No. 108. Fill into plain or fancy molds and set in ice box till firm. When ready to serve dip mold in hot water and turn out on a cold dish.

119. Kirschwasser jelly

Same as maraschino jelly, except substitute 1 pint kirschwasser for maraschino.

120. Curaçoa jelly

Same as maraschino jelly, except substitute 1 pint curaçoa for maraschino.

121. Brandy jelly

Same as maraschino jelly, except substitute 1½ pint brandy for maraschino. Add a few drops of burnt sugar to give the color of brandy.

122. Rum jelly

Same as maraschino jelly, except substitute 1 pint rum for maraschino.

123. Jelly with kummel

Same as maraschino jelly, except substitute 1 pint kummel for maraschino.

124. Chartreuse jelly

Same as maraschino jelly, except substitute 1 pint yellow chartreuse for maraschino, and give it the chartreuse color by using a little saffron paste.

125. Benedictine jelly

Same as maraschino jelly, except substitute 1 pint benedictine for maraschino. Color with a few drops of burnt sugar.

126. Anisette jelly

Same as maraschino jelly, except substitute 1 pint anisette for maraschino.

127. Sherry wine jelly

Same as maraschino jelly, except substitute 1 quart sherry wine for maraschino. Add a few drops of burnt sugar for coloring.

128. Madeira wine jelly

Same as maraschino jelly, except substitute 1 quart madeira for maraschino. Color with a few drops of burnt sugar.

129. Rhine wine jelly

Same as maraschino jelly, except substitute 1 quart Rhine or other white wine for maraschino.

130. Claret jelly

Same as maraschino jelly, except substitute 1 quart claret for maraschino, and give the required shade of color by using a few drops each of carmine and burnt sugar.

131. Port wine jelly

Same as maraschino jelly, except substitute 1 quart clear port for maraschino, and add a few drops each of carmine and burnt sugar for coloring.

132. Lemon jelly

Prepare same as No. 108, except use the grated rinds of 4 lemons and the juice of 18 lemons, and omit the cinnamon and cloves. Mold and serve the same as No. 118.

133. Orange jelly

Same as for lemon jelly, except substitute oranges for lemons. The juice of 6 lemons should also be added.

134. Muscovite jelly

Add to lemon jelly (132) the whites of 5 eggs and some grated pineapple. Put in a clean kettle set on ice and whip to a froth. Then pour into some wetted molds set in ice. When firm turn out and serve.

Part III

Ice Creams, Water Ices, Punches, etc.

135. Ice cream

Place the freezing can in its tub. Surround it with coarsely pounded ice mixed with freezing salt — about 1 lb. of salt to 4 or 5 lbs. of ice. Take a clean cloth and wipe the freezing can thoroughly, as sometimes specks of salt fall into it. Strain the preparation in the can and turn until it is of a smooth and firm consistency, which will take, according to the amount you freeze, from about 25 to 35 minutes. In going through the freezing process the preparation should increase about one-third or more, according to quality of cream or additional ingredients, therefore let the can be large enough to allow for it. If steam or other means than hand power is used for freezing, care should be taken not to have it turned too long, as the cream will often churn, or otherwise become too hard, which impairs its value in taste and appearance. The ice cream, if to be kept for some time, should be repacked in earthen ware, china or enameled metal cans, embedded in ice and salt, as explained in the beginning of this paragraph. Draw the water off the freezing tub occasionally, and replace with more ice and salt. Fresh and ripe fruit, as peaches, strawberries, raspberries, apricots, bananas, etc., should be crushed and passed through a sieve or fine colander, the pulp mixed with sugar in quantity according to acidity of fruit; and should be added after the cream is half or nearly frozen. The same rule should be applied if alcoholic liquors, cake or macaroon crumbs, cut fruit, etc., are needed. Take care that colorings, flavoring extracts and essences are used sparingly. Sometimes, for economical or other reasons in place of cream, milk and eggs formed into a custard can be used, entire or partly **(see Nos. 136–139).**

136. Remarks on fancy ice cream

For special occasions, as dinner parties, banquets, etc., ice creams are often put up in fancy individual,

or larger molds, representing melons, pyramids, animals or other figures. The molds, when filled with the firmly frozen preparation and tightly closed, must be packed in ice and salt and refrozen according to their size, from about 2 to 5 hours. Ice creams of less richness should be used for this purpose. In filling molds representing such forms as flowers, fruit, etc., the natural colors can be produced by using different colored ice creams; for instance, the pistachio (green) ice cream for leaves, and rose (pink) ice cream for roses and so forth, as judgment and fancy may dictate. A confectioner possessing artistic genius, having appropriate molds and other conveniences, can create endless varieties of representations in this line of art. But I will remark that the cream when filled in molds must necessarily be frozen very hard, which diminishes its value as an ice cream. Indeed the ice cream which finds most favor by the people at large is the kind obtained through the first freezing process, and served directly out of the freezing can.

137. Ice cream preparation. A

Dissolve 1½ lbs. sugar in 1 gal. of cream, flavor, strain and freeze.

138. Ice cream preparation. B

2 quarts cream, 2 quarts milk, 1¾ lbs. sugar, 8 whole and 8 yolks of eggs, flavoring. Place the milk and half the sugar on the fire to boil. Meanwhile mix the other half of the sugar with the eggs, stir the boiling milk into it, replace on the fire and stir until the composition gets creamy, but take care not to let it boil. Take off the fire and add the cream at once. Let cool, strain and freeze.

139. Ice cream preparation. C

1 gal. milk, 20 yolks and 10 whole eggs, 2 lbs. sugar, flavoring. Form into custard, same as preparation B, 138, stir until cool, strain and freeze.

140. Vanilla ice cream

Add vanilla flavor to either preparation A, B, or C. If vanilla bean is used, split it and boil together with the milk.

141. Lemon ice cream

Add extract of lemon to either preparation A, B, or C; but it is much preferable to use flavor of the fresh fruit, which may be obtained by grating the

yellow rinds of 2 medium sized, or one large lemon. Infuse into the preparation for about an hour, then strain and freeze.

142. Orange ice cream

Same as lemon ice cream, except substitute orange extract or grated orange rinds.

143. Orange flower ice cream

Add orange flower water to taste to orange ice cream.

143½. Rose ice cream

Add to either preparation A, B, or C, rose water and red coloring to obtain a rose color.

144. Strawberry ice cream

Add 2 quarts of pulp of ripe strawberries. If a brighter color is required, red coloring may be added.

145. Raspberry ice cream

Same as strawberry ice cream, except substitute raspberries for strawberries.

146. Peach ice cream

Add to either ice cream preparation 2 quarts of pulp of peaches and a few drops of peach kernel extract, or infuse 6 crushed peach kernels.

147. Nectarine ice cream

Same as peach ice cream, except substitute nectarine pulp and nectarine kernels for the peach.

148. Apricot ice cream

Same as peach ice cream, except substitute apricot pulp and apricot kernels for the peach.

149. Banana ice cream

Add the pulp of 1 dozen bananas and a few drops of banana extract to either ice cream preparation A, B, or C.

150. Pineapple ice cream

Add 1 quart of shredded or finely cut pineapple and a few drops of pineapple extract to either preparation A, B, or C.

151. Almond ice cream

Pound to a fine paste in a mortar 1 lb. of blanched sweet and 1 oz. bitter almonds with rose water and add 5 ozs. sugar. Infuse it in either preparation A or C for about 1 hour before straining and freezing.

152. Pistachio ice cream

Blanch and pound to a fine paste ¾ lb. pistachios and 1 oz. bitter almonds, with a little rosewater; add also ¼ lb. sugar. Infuse it in either preparation A, B, or C, for about 1 hour before straining and freezing. Color it a light shade of green with vegetable coloring.

153. Walnut ice cream

Roast 1½ lbs. walnut kernels of a very light color, then pound them to a fine pulp with a little milk and 5 ozs. of sugar. Infuse in either preparation A, B, or C, for about 1 hour. Add vanilla flavor, then strain and freeze.

154. Hazelnut ice cream

Same as walnut ice cream, except substitute hazelnut for walnut.

155. Brown almond ice cream

Same as walnut ice cream, except substitute almonds for walnuts; vanilla flavor; add a few drops of bitter almond extract.

156. Nougat ice cream

Put 1 lb. blanched almonds in a slack oven to dry thoroughly. Meanwhile put 1½ lbs. of sugar in a copper pan on the fire, stir until melted, then add the almonds and stir on the fire until a very light brown. Then quickly pour them on a slightly oiled baking sheet or candy stone, and when cool crush them in a mortar. Put them back in a vessel together with 1½ quarts of milk; set on fire to boil. Beat 7 whole and 9 yolks of eggs together with 1 pint of milk, add the boiling milk, replace on fire, stir until creamy (but do not let it boil). Then remove, add 2 quarts of cream; let cool. Add vanilla flavor; strain and freeze.

157. Chocolate nougat ice cream

Add to nougat ice cream 3 ozs. chocolate. (Cocoa or unsweetened chocolate is meant.)

158. Caramel ice cream

Boil 1½ lbs. sugar with ½ pint water until light brown. Stir 2 quarts of heated milk into the sugar and let boil until dissolved. Meanwhile mix 1 pint of milk with 8 whole and 8 yolks of eggs, add the boiling milk, stirring it in gradually, and finish cook-

ing same as nougat ice cream. Remove from the fire, add 2 quarts of cream; vanilla or lemon flavor; let cool, strain and freeze.

159. Chocolate caramel ice cream

Add 3 ozs. cocoa or unsweetened chocolate to caramel ice cream.

160. Coffee ice cream

Add 1 quart strong coffee sweetened with ½ lb. of sugar to either ice cream preparation A, B or C, and freeze.

161. Maraschino ice cream

Add to either ice cream preparation A, B or C, ½ pint maraschino, after freezing.

162. Curaçoa ice cream

Same as maraschino ice cream, except substitute ½ pint curaçoa for maraschino.

163. Chartreuse ice cream

Same as maraschino ice cream, except substitute ½ pint chartreuse for maraschino.

164. Anisette ice cream

Same as maraschino ice cream, except substitute ½ pint anisette for maraschino.

165. Kirschwasser ice cream

Same as maraschino ice cream, except substitute ½ pint kirschwasser for maraschino.

166. New York ice cream

1 gal. milk, 32 eggs, 2 lbs. sugar. Form these ingredients into custard, same as preparation B. Stir until cool; flavor with vanilla, strain and freeze.

167. Philadelphia ice cream

Freeze the preparation A, then incorporate 2 quarts of cream previously whipped to a froth and sweetened with vanilla sugar.

168. Neapolitan ice cream

Place in brick-shaped molds three layers of different colored ice cream. First, rose or strawberry as red, maraschino or vanilla as white and chocolate; close the molds carefully, apply butter to the interstices to prevent the salt water finding its way through. Pack in ice and salt and allow to freeze from 3 to 4 hours. To remove the ice cream from the molds, dip them in hot water hastily, remove the

lids and turn out on a cold board. Cut in slices across the layers, wrap it up in wax paper and place in an ice cave or freezing box until wanted. Serve on lace paper mats, (removing the wax paper of course.)

169. Harlequin ice cream

Same as Neapolitan ice cream, except adding also a layer of pistachio (green) ice cream, making four layers.

170. Chestnut ice cream

Boil in water until soft 2 lbs. of chestnuts. Then peel and pound them to a fine paste, using a little milk. Pass through a sieve, add to preparation B, flavor and freeze.

171. Frozen nesselrode pudding

Add to chestnut ice cream 1½ lbs. of finely cut candied fruits; also ¾ lb. of finely cut citron and ¾ lb. of sultana raisins, both previously soaked in kirsch syrup. Fill into molds, close and freeze them same as Neapolitan ice cream. Serve in slices with a tablespoon of maraschino syrup as sauce. For the syrup boil together 1½ lb. sugar and 1 pint water, add 1 pint maraschino and the juice of 1 lemon; cool on ice.

172. Tutti frutti ice cream

Freeze 1 gal. maraschino ice cream. Then incorporate 3 lbs. finely cut candied fruits such as cherries, pineapple, greengages, apricots, watermelon rind, etc. Place in brick-shaped molds, freeze and serve same as Neapolitan ice cream.

173. Sicilian ice cream

Freeze 1 gal. pistachio ice cream. Then incorporate 1 lb. finely cut candied orange peel, 1 lb. Smyrna raisins, both previously soaked in a strong maraschino syrup; add also 2 ozs. of slightly roasted shredded almonds. Mold, freeze and serve same as tutti frutti ice cream.

174. Tortoni ice cream

Flavor ice cream preparation B with vanilla and freeze. Then incorporate ½ lb. roasted chopped almonds and ½ lb. macaroon crumbs, both previously moistened with maraschino. Place in molds, freeze and serve same as Neapolitan ice cream.

175. Water ices

Water ice consists of sugar, fruit and water, and is frozen the same way as ice cream. In making the preparation some confectioners prefer boiling the sugar into syrup and keep it ready for use, adding the lemons, oranges or other fruit when required, using a saccharometer for testing it. It should have from 14 to 22 degrees, according to richness desired. Another way, more simple and generally in use, is to weigh and measure the ingredients. (See receipts.) As fresh fruit cannot always be had, preserved fruit may be used, but as the latter contains more or less sugar, the workman should judge to the amount when making the preparation. For special occasions or parties, water ices may be put up in fancy molds and refrozen same as ice cream. (See No. 136.)

176. Lemon water ice

4 lbs. sugar, 6 quarts water, 1 doz. lemons. Dissolve the sugar in the water, add the grated yellow rind of 3, and the juice of all the lemons. Let infuse for about 2 hours, strain and freeze.

177. Orange water ice

4 lbs. sugar, 5 quarts water, 1 doz. oranges, 6 lemons. Dissolve the sugar in the water, infuse the grated rind of 2 oranges for about an hour, add the juices of the oranges and lemons, 4 yolks of eggs and a few drops of red coloring. Strain and freeze.

178. Pineapple water ice

Same as lemon water ice, except omit the rinds of lemons. When frozen add 2 quarts of finely cut or shredded pineapple. When the fresh pineapple is used, add 1 lb. sugar and let stand to absorb before mixing with the water ice.

179. Apricot water ice

4 lbs. sugar, 4 quarts water, juice of 8 lemons, 3 quarts apricot pulp, the crushed kernels of 6 apricots or a few drops of bitter almond extract, and 4 yolks of eggs. Mix, let infuse for about an hour, strain and freeze.

180. Peach water ice

4 lbs. sugar, 5 quarts water, juice of 8 lemons, 4 crushed peach kernels, 3 quarts of peach pulp, a drop of red coloring. Prepare same as apricot water ice.

181. Nectarine water ice

Same as peach water ice, except substitute nectarine for peach.

182. Plum water ice

Same as peach water ice, except substitute plums for peaches and add red coloring.

183. Greengage water ice

Same as peach water ice, except substitute greengage for peach, and add a little vegetable green to give it a light shade of green.

184. Gooseberry water ice

Same as greengage water ice, except substitute gooseberry pulp for the greengage.

185. Persimmon water ice

3 lbs. sugar, 5 quarts water, juice of 12 lemons, 3 quarts persimmon pulp and 4 yolks of eggs. Mix, strain and freeze.

186. Strawberry water ice

4 lbs. sugar, 5 quarts water, juice of 10 lemons, 3 quarts of strawberry pulp, and a little red coloring. Mix, strain and freeze.

187. Raspberry water ice

Same as strawberry water ice, except substitute raspberries for strawberries.

188. Red currant water ice

Same as strawberry water ice, except omit the juice of 5 lemons, and substitute red currant pulp for strawberries.

189. Melon water ice

Add to 3 quarts watermelon pulp, 1½ lbs. sugar, the juice of 10 lemons, and a few drops of red coloring. Pass through a sieve and freeze.

190. Canteloupe water ice

Same as melon water ice, except substitute canteloupe pulp for watermelon, and a drop of green coloring for the red.

191. Macedoine water ice

Freeze the lemon water ice, then add 3 quarts of different kinds of fruit, such as small grapes, stoned cherries, strawberries, apricot and pineapple cut small. The fruit should be soaked in a strong kirsch syrup before using, which will prevent it from freezing too solid.

192. Orange flower water ice

Add a few tablespoonfuls of orange flower water to orange water ice.

193. Rose water ice

Add a few tablespoonfuls of rose water to lemon water ice.

194. Cherry water ice

Same as strawberry water ice, except substitute 2 quarts of cherry pulp for the strawberry.

195. Normandy water ice

Add 2 quarts of crabapple pulp and ½ pint cognac to lemon water ice.

196. Sherbets

They differ from water ices in being lighter and more frothy. The addition of 3 or 4 whites of eggs stirred into the preparation of either water ice will produce this result.

197. Punches

They are prepared and frozen the same as water ices. Shortly before serving, spirituous liquors and meringue paste are added.

198. Meringue paste for punches

Beat firm the whites of 6 eggs and add gradually 1 lb. of powdered sugar. A better but more elaborate way is to boil the sugar to the soft ball, and gradually stir it into the whipped whites of eggs. Beat until cool.

199. Maraschino punch

4 lbs. sugar, 5 quarts water, rinds of 2 and the juice of 12 lemons, and a piece of stick cinnamon. Prepare same as lemon water ice (176). After being frozen add 1 pint maraschino and the meringue paste No. 198.

200. Kirschwasser punch

Same as No. 199, except substitute 1 pint kirschwasser for maraschino.

201. Curaçoa punch

Same as No. 199, except substitute 1 pint curaçoa for maraschino.

202. Benedictine punch

Same as No. 199, except substitute 1 pint benedictine for maraschino.

203. Chartreuse punch

Same as No. 199, except substitute 1 pint chartreuse for maraschino; add a little green or yellow coloring according to the green or yellow chartreuse that is used.

204. Champagne punch

Same as No. 199, except substitute 1 quart of champagne for maraschino.

205. Rum punch

Same as No. 199, except substitute 1 pint rum for maraschino.

206. Burgundy punch

Same as No. 199, except substitute 1 quart claret and ½ pint cognac for maraschino, and add a little burnt sugar and red coloring.

207. Roman punch

Same as No. 199, except substitute ½ pint of white rum (arrack) and ½ pint brandy for maraschino.

208. Cardinal punch

Prepare and freeze the orange water ice (177), then add 1½ pint port wine, ½ pint brandy, a little burnt sugar and red coloring, and the meringue paste 198.

209. Victoria punch

Prepare and freeze the orange water ice (177), then add ¼ pint rum, ½ pint kirschwasser, 1 pint sauterne, and meringue paste 198.

210. Imperial punch

Add to champagne punch (204), ¼ pint maraschino, ¼ pint arrack and 1 quart finely cut pineapple.

211. St. Julien punch

Same as Burgundy punch, except substitute ½ pint benedictine for the cognac.

212. Lalla Rookh punch

Prepare and freeze vanilla ice cream (140); then add ½ pint white rum and 1 pint sherry.

213. Siberian punch

Prepare and freeze lemon ice cream (141), add ½ pint maraschino and ½ pint rum.

214. Frozen milk punch

1 gal. milk, 1¼ lb. sugar, a little grated nutmeg, a small piece of stick cinnamon, ½ pint rum, 1 quart

cream. Scald the milk, add the sugar, nutmeg and cinnamon, let infuse for about an hour, strain and freeze. Then add the cream, previously whipped to a froth.

215. Madeira punch

Same as No. 199, except substitute 1 quart Madeira for maraschino.

216. Frozen egg nog

16 eggs, 16 ozs. sugar, 1 quart milk, 1 pint rum, 1 pint brandy. Separate the yolks from the whites. Beat the yolks and sugar into sponge, whip the whites firm and stir into the sponge, add the milk, mix, strain and freeze; then add the rum and brandy. Serve in punch or egg glasses or cups, with a little grated nutmeg on top.

217. Vanilla souffle glace

15 yolks and 3 whole eggs, 1¼ lb. sugar, ½ pint water, 1 quart double cream, vanilla flavor. Place the sugar and water on the fire to boil, skim and add it to the eggs gradually, beating until it becomes a light sponge. It should increase in size about four fold. Set the vessel containing the mixture in a pan of slightly salted ice, beating until thoroughly cold, then incorporate the cream, previously whipped stiff, and the flavor. Fill into souffle or paper cases, quickly sprinkle powdered macaroons on top, to give the appearance of being baked, and place in a freezing box, which has been previously packed in ice and salt. Allow to freeze from 3 to 5 hours, according to size. To hasten the freezing process, the cases should be previously cooled in the freezing box.

218. Maraschino meringue souffle

Same as vanilla souffle mixture, No. 217, except substitute ½ pint maraschino for vanilla flavor. Fill in meringue shells (84), place in a freezing box for about 2 or 3 hours. Serve incased in fancy paper collars.

219. Biscuit glace

Line brick-shaped molds with Savoy biscuits or lady fingers, fill in the vanilla souffle mixture (217), close the molds tight, applying butter to the interstices. Pack in ice and salt and allow to freeze for about 5 hours. Serve the same as Neapolitan ice cream.

220. Orange baskets

Cut baskets out of oranges, carefully scoop out the pulp without breaking them. Fill with orange ice cream or orange water ice and serve on lace paper mats.

221. Canteloupe ice in baskets

Cut baskets out of canteloupes, carefully scoop out the pulp, have them ice cold, fill into them canteloupe water ice, garnish with small fancy cakes and serve.

222. Ice bombs

Line bomb molds with any water ice; fill with ice cream of reverse color to the lining; close tight, embed in ice and salt to freeze for about 1 to 4 hours, according to their size. When ready to serve, dip in hot water, remove the mold and place on a napkin or lace paper mat.

223. Mount Vesuvius

Take vanilla ice cream, firmly frozen; mix into it coarsely broken macaroons. Build this on a glass, porcelain or silver stand, to represent a mountain. Impress a meringue shell about the size of half an egg on top, fill with alcohol. Garnish the piece with small fancy cakes and kisses; ignite the alcohol and serve.

224. Frozen charlotte russe

Line charlotte molds with finger biscuits or strips of sponge cake; fill in with whipped cream No. 83, place in a freezing box, previously embedded in ice mixed with salt; allow to freeze, according to size, from 1 to 3 hours. Shortly before serving, turn out on lace paper mats; ornament with bright jelly and cake icing, or, it may be garnished with small fancy cakes and meringues.

Part IV

Pastes, Patties, Pies, Tarts, etc.

225. Puff paste. A

Knead 2 lbs. of good butter in cold or iced water, then work it on a table until dry and flexible. Sift 2 lbs. dry flour, and work it into a smooth paste with ice water to about the same firmness as the butter; form it into a square loaf, and allow to rest for about 10 to 15 minutes. Then roll out the paste to the size of a square foot, flatten the butter to a six-inch square and place in the center of the paste; fold the edges over the butter, then roll it out to the thickness of about a quarter of an inch, taking care not to let the butter break through, and keeping it straight in shape. Brush off the flour and fold in three; roll out again to the same thickness as before and repeat the folding; press down with the rolling pin, put it in a cool place or ice box for about half an hour, then repeat the rolling and folding as before described; allow to cool and rest again for about half an hour, after which repeat the rolling and folding, which gives it six turns in all. Let rest awhile, and the paste will be ready for use. This paste properly made with good material and baked in a suitable oven will rise eight fold.

226. Puff paste. B

Prepare 2 lbs. butter as in No. 225, chop it on a table together with 2 lbs. of sifted flour, into lumps the size of small walnuts. Add iced water, sufficient to make a soft paste, using a knife for mixing. Form the paste in a square loaf, dust freely with flour, and roll out same as described in No. 225, but giving it four turns only, instead of six. This paste takes less time in making and answers most purposes, but for very particular work paste A is recommended.

227. Puff paste. C

Proceed with 2 lbs. flour and 1½ lbs. butter as described in No. 226.

228. Pie paste (Bottom)

8 lbs. flour, 4 lbs. firm lard or butter. Mix by rubbing between your hands the flour and butter or lard together (if the latter is used add 2 ozs. salt). Add enough cold or iced water to make a medium firm dough. Keep in cool place or ice box for further use.

229. Pie paste (Top)

Take half of the pie paste (228), roll it out to about a quarter of an inch thickness; place upon it in lumps the size of hazelnuts ¾ lb. of butter; fold in three, roll out and place another ¾ lb. butter upon it as before; fold, roll out and fold again. Keep in cool place for further use.

230. Short paste

2 lbs. flour, ¾ lb. firm butter, 6 ozs. powdered sugar, 4 eggs, ½ teaspoonful of salt. Sift the flour, sugar and salt together, add the butter and mix well by rubbing it between your hands. Make a hollow in the center, add the eggs previously mixed with about ¾ pint of water, and lemon and cinnamon for flavor, work it lightly into a firm dough and it will be ready for use.

231. Steamed dumpling paste

Sift 2 lbs. of flour together with 1½ ozs. baking powder; rub in ¼ lb. of butter, then make a hollow in the center, add 4 eggs, a little salt and enough milk or water to make a medium firm paste.

232. Noodle paste

2 lbs. flour, 2 ozs. butter, a little salt, 16 yolks of eggs, a little milk or water. Make a stiff dough, and work it very smooth.

233. Patty cases

Make either puff paste A or B, roll it out to about three-sixteenths of an inch thickness, stamp out circulars, using a cutter about two and a half inches in diameter. Place them on a pan (previously wetted with water) about half an inch apart. Allow them to rest a few minutes, then brush over with eggs, and, with a smaller cutter (about one and a half inch in diameter), stamp them half way through in the center, dipping the cutter in hot water repeatedly to prevent the paste from adhering. Bake in a moderately heated oven for about twenty minutes.

234. Bouchees

They are made the same as patty cases, but smaller in size.

235. Vol au vent

Same as patty cases (233), but larger in size. The paste must be rolled thicker accordingly.

236. Apple pie

Pare, quarter, and core the apples; boil them until soft, with a piece of cinnamon, a grated lemon rind, sugar to taste and water to cover. Then remove, take out the cinnamon and allow to cool. Grease the pie plates and line them with paste 228 rolled out to about one-sixteenth of an inch thickness, wet the edges, fill two-thirds full with the apples, cover with paste 229 rolled out the same as the lining. Then trim, wash over with egg, make a few cuts in center to allow the steam to escape while baking, or they will burst open on the sides. Bake in a moderately heated oven, taking care that the bottoms are also well baked. When serving, powdered sugar may be dusted over.

237. Sliced apple pie. (Open)

Line pie plates with paste 229 or puff paste trimmings, raise and press the edges, fill with ripe apples previously pared, cored and sliced. Strew sugar over, mixed with a little cinnamon, sprinkle water over to moisten the sugar, and place a few bits of butter on top. Bake in a moderately heated oven.

238. Peach pie

Peel and stone the peaches, or if preserved fruit is used, strain off the superfluous juice, add sugar to taste, finish and bake as described in No. 236.

239. Apricot pie

Wash and stone the apricots, or if preserved fruit is used strain off the superfluous juice, sweeten to taste, finish and bake as described in No. 236.

240. Pear pie

Pare, core, and slice fresh ripe pears, or take preserved fruit, sweeten to taste, flavor with a pinch of cloves and allspice, and finish as described in No. 236.

241. Nectarine pie

Same as peach pie except substitute nectarines for peaches.

242. Plum pie

Same as apricot pie, except substitute plums for apricots. (As canned plums are as a rule very juicy, cake crumbs may be mixed with them.)

243. Rhubarb pie

Peel and cut the stalks crosswise, mix with sugar to taste and finish as described in No. 236.

244. Quince pie

Same as apple pie, except substitute quinces for apples.

244½. Cherry pie

Stone the cherries, add sugar to taste, and finish as described in No. 236.

245. Grape pie

Pick and clean the grapes, sweeten to taste, and finish as described in No. 236.

246. Strawberry pie

Pick and wash the berries, drain, sweeten to taste and finish as described in No. 236. (When canned strawberries are used, which are often too juicy, stale cake crumbs may be mixed with them.)

247. Raspberry pie

Clean the berries and proceed the same as for strawberry pie.

248. Blackberry pie

Pick and clean the berries and proceed same as for strawberry pie.

249. Huckleberry pie

Clean the berries and finish same as strawberry pie.

250. Gooseberry pie

Pick and clean the berries and finish same as strawberry pie.

251. Currant pie

Pick and clean the currants and finish the same as strawberry pie.

252. Cranberry pie

Boil the cranberries with a little water and sugar to taste. When cool fill into pie plates previously lined with paste 228. Roll out paste 229, cut in strips about half an inch wide, wet the edges

of the pie bottoms, and lay the strips net-like across. Lay also a strip around the edge, then trim, brush over with egg and bake in a moderate oven.

252½. Dried fruit for pies

Good pies can be made of dried fruit, which however must be well soaked in water (say over night), and sometimes it is necessary to stew it before using. Sweeten to taste, and flavor the same as fresh or preserved fruit.

253. Jelly meringue pie

Line pie plates with paste 229 or puff paste trimmings; bake, then spread jelly over about a quarter of an inch thick, cover and ornament the top with meringue paste (51); dust with powdered sugar and put back in oven to color.

254. Apple meringue pie

Bake without cover apple pie No. 236, cover and ornament the top with meringue paste (51); dust with powdered sugar and put back in oven to color.

255. Peach meringue pie

Bake without cover peach pie No. 238, and finish same as apple meringue pie.

256. Apricot meringue pie

Bake without cover apricot pie No. 239, and finish same as apple meringue pie.

257. Lemon meringue pie

Line pie plates with paste 228, puncture them all over, and bake. Then fill with the cream, cover and ornament with meringue paste (51); dust with sugar and put back in oven to color. Cream is made as follows: Stir together in a vessel 24 yolks of eggs, 1¼ lbs. sugar, 8 ozs. cornstarch, grated rind of 2 and the juice of 12 lemons, then add 2½ quarts boiling water; place the mixture on the fire and keep stirring until it begins to boil. Remove, beat in 2 ozs. butter, and fill.

258. Orange meringue pie

Same as lemon meringue pie, except substitute oranges for the lemons.

259. Vanilla cream pie

2 quarts milk, 12 yolks, 1 lb. sugar, 4 ozs. cornstarch, vanilla flavor. Form these ingredients into

cream as described in No. 52, and when taking from the fire stir in lightly the whites of 12 eggs previously whipped firm, and finish same as lemon meringue pie.

260. Lemon cream pie

Same as vanilla cream pie, except substitute lemon flavor for vanilla.

261. Orange cream pie

Same as vanilla cream pie, except substitute orange flavor for vanilla.

262. Almond cream pie

Have pie bottoms ready and baked, same as 257, then make the cream as for vanilla cream pie; add ¾ lb. almonds, previously blanched, roasted to a light color and pounded fine with a little milk. Fill the pie bottoms, sift powdered macaroons over, allow to cool before serving.

263. St. Honore cream pie

Roll out paste 229 to the size of pie plates, place on a baking sheet, wet around the edge and lay on a rim of cream puff paste (89) forced through a bag with lady finger tube; brush the rim over with egg and bake in a brisk oven. Also lay out on a baking sheet small dots the size of hazel nuts, and bake them. When the bottoms are baked fill with vanilla cream (259); glace the dots by dipping them in sugar cooked to the crack and arrange them on top.

264. Boston cream pie

Grease pie plates, fill ⅔ full with a sponge cake mixture and bake. When done and cool, cut in halves, forming top and bottom, scoop out some of the inner part, fill with vanilla cream (259), place them together again, dust powdered sugar over, cut and serve.

265. French cream pie

Have pie bottoms ready and baked; fill with vanilla cream (259), sift powdered sugar over, and mark them net-like on top with a red hot poker.

266. Custard pie

Line deep pie plates with paste 228 or trimmings, raise and press the edges, forming a rim. Fill half full with the custard, put in the oven, and finish filling up to the edge, using a dipper attached to a long

handle. [Custard is made as follows: Beat the whites of 10 eggs firm, stir in 10 yolks, 10 ozs. sugar and 2 quarts milk. Flavor with either lemon, orange or vanilla. Custard should be baked in a moderate oven until set.]

267. Cocoanut pie

Same as custard pie, except before filling put a handful of shredded or grated cocoanut in the bottom of the pie.

268. Chocolate custard pie

Same as custard pie, except add 2 ozs. of chocolate dissolved and boiled together with part of the milk that is used; add vanilla flavoring and strain.

269. Pumpkin pie

Make a custard of 18 eggs, ½ lb. sugar and 2 quarts milk. Mix together 2 quarts of pumpkin pulp, 1 pint molasses, ½ lb. melted butter, one grated nutmeg, ½ teaspoonful powdered cinnamon, a pinch each of cloves and allspice; then stir in the custard and finish the same as custard pie. For making the pumpkin pulp: peel the pumpkin, wash and scoop out the seeds, steam or boil until soft; force through a sieve or colander.

270. Squash pie

Same as pumpkin pie, except substitute squash for pumpkin.

271. Sweet potato pie

Same as pumpkin pie, except substitute sweet potato pulp for the pumpkin.

272. Apple custard pie

Same as custard pie, except place some stewed apples in the bottom before filling.

273. Peach custard pie

Same as custard pie, except place halves of preserved or fresh (stewed) peaches in the bottom before filling.

274. Apricot custard pie

Same as custard pie, except place halves of apricots in the bottom before filling.

275. Mince pie

Bake with top and bottom same as described in No. 236. Mince meat is made as follows:

3 lbs. beef suet, freed from skin and chopped fine.
3 lbs. of beef, cooked and cut fine.
3 lbs. of seeded raisins.
3 lbs. of cleaned currants.
1½ lbs. citron, cut fine.
1½ lbs. candied orange peel, cut fine.
15 lbs. apples, cut fine.
5 lbs. brown sugar.
2 lemon rinds, chopped fine.
2 ozs. ground cinnamon.
1 oz. grated nutmeg.
½ oz. each of cloves, allspice, mace and ginger.
2 quarts cider.
1 pint rum.
1 pint brandy.

Mix thoroughly, fill into stone jars and keep in a cool place for further use.

276. Baked apple roll

Take paste 227 or 229, roll out a sheet about one-eighth of an inch thick, 8 inches wide and 16 inches long. Spread on it sliced apples; strew over them sugar mixed with a little powdered cinnamon; wet the edges, fold up both sides, forming a roll. Place on a baking sheet, brush over with egg and bake in a brisk oven. When done cut in slices and serve with either rum, brandy or hard sauce.

277. Baked pear roll

Pare, core and slice the pears, add sugar to taste, a pinch each of ground cloves and allspice. Finish and serve same as apple roll.

278. Baked peach roll

Peel and slice the peaches, add sugar to taste, finish and serve same as apple roll.

279. Blackberry roll

Take ripe fresh blackberries, sweeten to taste, and finish same as apple roll. Dust with sugar before serving.

280. Baked cherry roll

Stone the cherries, add sugar to taste, finish and serve the same as apple roll.

281. Steamed apple roll

Same as baked apple roll, except use paste 231 and place the roll in a roll-mold or buttered cloth and steam for about 2 hours. Serve with either rum or brandy sauce.

282. Steamed cherry roll

Same as steamed apple roll, except use stoned cherries sweetened to taste.

283. Baked apple dumplings

Take paste 227 or 229, roll out a large sheet about one-eighth of an inch thick. Cut in small squares, place in center of each an apple previously pared and cored, fill the hole in the apple with sugar mixed with a little cinnamon, wet the edges of the paste and fold it over the apple, inclosing it well. Place the dumplings on a baking sheet a little apart, brush over with egg and bake in a moderate oven. Serve with either hard or brandy sauce.

284. Baked pear dumplings

Same as baked apple dumplings except substitute pears for apples.

285. Steamed apple dumplings

Take paste 231 and make dumplings the same as described in No. 283. Wrap them in buttered paper or cloth and steam for about 1½ hours. Serve with either rum or brandy sauce.

286. Apple turnovers

Roll out paste 227 or 229 about one-eighth of an inch thick, cut out circulars; roll them a little thinner in the center, wet the edges, place the apples (previously sweetened) in the center and lap over, bringing both edges together, press with the back of a smaller cutter, brush over with egg, make a few cuts on top of each, and bake in a moderate oven.

287. Vanilla cream slices

Spread a wetted baking sheet with puff paste trimmings rolled out to about one-sixteenth of an inch thick; puncture all over, also spread another baking sheet with either puff paste A or B, rolled a little thicker; brush over with egg, and mark with a knife into squares or oblongs; puncture and bake both sheets. Make the vanilla cream No. 259, and, while still hot, spread it on the first sheet when baked. Cut the second sheet, and lay the pieces close together on the cream; cut, and dust with sugar before serving.

288. Schiller locks

Roll out puff paste trimmings one-eighth of an inch thick; cut in strips 10 inches long and 1 inch wide, brush over with water and wrap around 1 inch diameter cylinders, overlapping the edges by about a quarter of an inch. Brush over with egg, bestrew with coarse granulated sugar, then place them on a baking sheet and bake in a medium hot oven. When done remove the molds and fill with whipped cream 83 or meringue paste 51.

289. Fruit tarts in general

Line tart tins with either puff paste or short paste No. 230, fill them two-thirds full with any prepared and sweetened fruit and bake in a moderate oven. The fruit for filling, unless very ripe and tender, should be stewed, and may be forced through a sieve or colander.

290. Almond tartlette

Line tart tins with paste 230 or puff paste trimmings rolled out very thin. Fill with a mixture made of ½ lb. almond paste, ½ lb. sugar, 3 whole eggs, 2 ozs. flour; bake to a light color; brush over with water icing while hot.

291. Wine cream tartlette

Fill small tart molds, previously buttered, with sponge cake mixture, bake and let cool. Then remove from molds, cut out the interior and fill with wine cream; sift powdered macaroons over, allow to cool and serve. Wine cream consists of 1 pint white wine, 6 ozs. sugar, 6 yolks of eggs, 1 oz. cornstarch, the half of a grated lemon rind, and the juice of 2 lemons, and is made after the formula No. 257.

292. Cheese tartlette

2 lbs. dried curd, 6 ozs. melted butter, 8 ozs. sugar, 10 yolks of eggs, half a nutmeg grated, ½ lb. currants, 3 ozs. citron cut fine. Force the curd through a sieve, mix in the other ingredients, then incorporate the beaten whites of 10 eggs, fill into tart tins, previously lined with paste 230. Bake in a moderate oven, and dust with sugar before serving.

Part V

Cakes

293. Useful hints on cake making

Begin with seeing to the proper cleanliness of the utensils.

The material should be pure and first class.

Use powdered or very fine granulated sugar, sifted.

The flour should be soft (winter wheat) and always sifted before using.

When a receipt calls for baking powder or cream of tartar it should be sifted together with the flour that is used.

Soda should be dissolved in a little milk or water.

Ammonia powdered and also dissolved before using.

Butter is generally over salted and should be steeped and washed in cold water, and afterward pressed dry in a cloth. Lard, cottolene, etc., are poor substitutes for butter.

Eggs should be fresh, and kept cool. When separating the whites from the yolks care must be taken to have the former entirely free of the latter, or any other matter. As eggs differ in size it is preferable to measure them:

10 eggs are equal to 1 pint.

18 whites are equal to 1 pint.

25 yolks are equal to 1 pint.

Fruit for cakes, such as raisins, currants, etc., must be thoroughly cleaned, washed, well dried and before mixing with the preparation, dusted with flour, to prevent from sinking to the bottom.

Flavorings and spices should be of good quality and kept well corked or covered. For cakes of a light shade, spices or flavorings of light color should be used only. Some cakes require more than one kind of flavoring, in that case the flavorings must be properly selected so that they harmonize together in taste and also are not detrimental to the color of the cake.

Almonds may be used together with most flavorings, such as vanilla, lemon, orange, cinnamon, etc.

Vanilla may be used together with cinnamon, nut-

meg, almonds, cocoa, etc., but should not be used together with lemon or most fruit flavors.

Always add the flavor before the flour.

Success in cake making depends also on baking them in a suitably heated oven. An observing workman will soon discriminate the proper heat required for cakes of different preparations and size.

Cakes while baking, especially large ones, should not be shifted until nearly done; but if it is necessary, it must be done gently.

If cakes color too fast they should be covered with paper to prevent too rapid browning.

Cakes when done will show a slight springiness when pressed upon the surface with the fingers. For inexperienced workmen, especially when trying a large cake, it is wise to pierce it with a thin wooden skewer or wire; if the cake is baked through nothing will adhere to the skewer.

Large cakes when done should be turned out of the molds or pans on paper covered boards, the paper dusted with sugar to prevent it from sticking to the cake. Allow to cool, remove the paper lining, trim and finish.

In establishments where an assortment of cut cake is served, it is advisable to bake the cake in square pans, as cakes of round and fancy shapes are not practical for symmetrical and economical cutting. If large cakes are served whole, they are generally baked in round or fancy shape and, as occasion requires, may be either put up plain, dusted with sugar, iced, ornamented, or decorated with fancy fruit, jellies, etc.

294. Pound cake

2 lbs. sugar, 1¾ lbs. butter, well washed, 24 eggs, flavoring, 2 lbs. flour sifted. Place the sugar and butter in a bowl and work until very light and creamy, add the eggs, a few at a time, and the flavoring, then the flour and mix lightly but thoroughly. Bake in pans or molds lined with paper, in a slow oven for about an hour or more, according to the thickness of the cake. When done turn out on a board covered with paper, and bestrewn with granulated sugar, to prevent it from sticking. Allow to cool, remove the paper, and ice over with icing No. 370.

295. Citron cake

The same as pound cake, except add 2 lbs. of candied citron thinly cut and dusted with flour.

296. Raisin cake

The same as pound cake, except add 3 lbs. of raisins, dusted with flour.

297. Currant cake

The same as raisin cake, except substitute currants for raisins.

298. White cake

1½ lbs. powdered sugar, 1 lb. white butter, 1½ pints whites of eggs, almond flavoring, and 1½ lbs. flour with ¾ oz. baking powder sifted together. Cream the sugar and butter, work in the whites of eggs gradually, then the flavoring, then the flour and mix thoroughly. Put in paper lined pans or molds and bake in a medium hot oven. Finish same as pound cake.

299. Chocolate cake

The same as white cake No. 298, except add 2 ozs. of melted chocolate or cocoa. Ice with vanilla icing.

300. White raisin cake

Same as white cake No. 298, except add 2 lbs. of seedless raisins.

301. White citron cake

Same as white cake, except add 1½ lbs. of thinly cut citron.

302. Lady cake

1½ lbs. powdered sugar, 1 lb. white butter, 1 quart whites of eggs, lemon and almond flavoring, ¾ lb. flour sifted together with ½ lb. cornstarch and one teaspoonful of cream of tartar. Cream the butter with half of the sugar; gradually work in half of the eggs, and the flavoring. Beat firm the other half of the eggs, adding the other half of the sugar gradually to it. Mix both preparations together, then incorporate the flour. Bake in paper lined pans or molds in a slow oven, and finish the same as pound cake.

303. Silver cake

1½ lbs. sugar, ¾ lb. butter, 1 pint whites of eggs, 1 pint milk, 2½ lbs. flour, almond and lemon flavor, ½ oz. soda, 1 oz. cream of tartar. Dissolve the soda in the milk and sift the cream of tartar together with the flour. Cream the sugar and butter, work in the eggs gradually, then the milk and flavoring; then mix in the flour lightly. Bake and finish the same as pound cake.

304. Angel food

1 quart whites of eggs, 1¾ lbs. sugar, flavoring, 1¼ lb. of flour sifted together several times with 1 teaspoonful of cream of tartar. Place the eggs in a vessel, add half an egg-shell full of cold water. Beat until quite firm, then gradually stir in the sugar; add lemon, orange, or almond flavor, then incorporate the flour. Bake in molds free from grease, in a slow oven. When done, turn the molds upside down and allow to cool. Then with a knife loosen the cake around the edges, tap the mold on the table to detach, and ice over with icing No. 370, flavored with either lemon, orange, or maraschino.

304½. Gold cake

The same as angel food No. 304, except last of all stir in 18 yolks of eggs partly beaten.

305. Wine cake

1¼ lb. sugar, 12 ozs. butter, 1 pint yolks of eggs, 1 pint milk, flavoring, 1½ lb. flour, ½ lb. cornstarch, ¼ oz. soda, ½ oz. cream of tartar. Dissolve the soda in the milk, and sift the cream of tartar together with the cornstarch and flour. Cream the sugar and butter, work in the eggs gradually, add the milk and flavoring, then mix in the flour lightly. Line the wine cake molds with paper, fill half full with the mixture, strew a little granulated sugar on top, and bake in a medium hot oven.

306. Wine cake (Cheaper)

2½ lbs. sugar, 1 lb. butter, 1 pint yolks of eggs, 1½ quarts milk, 4½ lbs. flour, 1 oz. soda, 2 ozs. cream of tartar, flavoring. Mix and bake the same as No. 305.

307. Spanish pound cake

2 lbs. sugar, 1 lb. butter, 1 pint yolks of eggs, 1 pint milk, flavoring, 3 lbs. flour sifted together with 1 oz.

baking powder. Mix the same as wine cake, bake and finish the same as pound cake No. 294.

308. New York pound cake

3¼ lbs. sugar, 1¾ lbs. butter, 1 quart yolks of eggs, 1 pint milk, flavoring, 4 lbs. flour, 1 lb. cornstarch, 1 oz. baking powder. Mix and finish same as No. 307.

308 ½. Casino cake

1½ lbs. powdered sugar, 1 lb. butter, 18 eggs, vanilla flavoring, 1 lb. flour sifted together with ½ lb. cornstarch and ½ oz. baking powder. Warm the sugar and butter together, then cream it, work in the yolks, add the flavoring; beat the whites firm and stir them in, then mix in the flour and bake in pan or mold lined with paper in a medium hot oven. Finish the same as pound cake.

309. Sponge cake

1½ lbs. sugar, 18 yolks and 18 whole eggs, flavoring and 1½ lbs. sifted flour. Beat the eggs and sugar together with a wire whisk over a slow fire until blood warm; then remove and continue beating until cool and very light and spongy; then add the flavoring and incorporate the flour. Fill into paper lined molds or pans and bake in a medium hot oven. When done turn out, allow to cool and ice with icing 370.

310. Butter sponge cake

1 lb. sugar, 18 eggs, 1 lb. flour. Make this preparation the same as described in No. 309, then incorporate ½ lb. of melted butter. Bake and finish the same as sponge cake.

311. Savoy cake

1 lb. sugar, 8 yolks and 6 whole eggs, flavoring, 1 lb. flour. Prepare the same as sponge cake No. 309. Bake in fancy molds previously greased and dusted with sugar and flour.

312. Fruit cake

2 lbs. sugar, 2½ lbs. butter, 2½ lbs. flour, 25 eggs, 2 grated nutmegs, 1 teaspoonful cinnamon, ½ teaspoon mace, a little cloves and allspice, the grated rinds and juice of 2 lemons, ½ pint brandy, 1 gill molasses, 2 lbs. of candied citron, shredded fine, 3 lbs. currants, 3 lbs. seedless raisins, 1 lb. almonds blanched and shredded. Cream the sugar and butter. work in the eggs a few at a time, then the

spices and fluids; then mix in the flour and afterwards the fruit previously dusted with flour. Bake in pans or molds, lined with paper, in a slow oven for about 2 hours or more, according to size and thickness of cake. This cake should be at least 1 week old before using. Before icing, it may be slightly moistened with brandy.

313. White fruit cake

1½ lbs. sugar, 1 lb. white butter, 1 pint whites of eggs, almond and lemon flavor, 1 gill kirschwasser, 1½ lb. flour sifted together with ½ oz. baking powder, ¾ lb. almonds, blanched and shredded, 1 lb. candied citron, thinly cut; 1½ lb. sultana raisins. Cream the sugar and butter, then work in the eggs gradually, add the flavoring and kirschwasser, then mix in the flour lightly and afterwards the fruit. Bake in paper lined pans or molds in a slow oven for about 1½ hours. When done ice over with icing No. 370 flavored with maraschino or kirschwasser.

314. Pomona cake

1½ lb. sugar, 1 lb. white butter, 1 quart whites of eggs, lemon flavor, ½ gill brandy, 1¾ lb. flour sifted together with ½ oz. baking powder, 8 oz. candied cherries, cut small, 8 oz. candied angelica, cut small, 8 ozs. candied orange, cut small, 8 ozs. blanched almonds, shredded, 1 lb. sultana raisins. Prepare as described in No. 302, but mix the fruit together with the flour. Bake in a slow oven for about 1½ hours. When done and cool coat thinly with currant jelly. Ice over with maraschino icing No. 370, and bestrew with shredded pistachios.

315. Short cake

2 lbs. sugar, 1 lb. butter, 12 eggs, lemon flavor, 1 quart milk, 3 lbs. flour sifted together with 1 oz. baking powder. Mix the same as wine cake. Spread on paper lined baking sheet about ¼ of an inch thick and bake.

316. Ginger-bread

½ lb. butter, ½ lb. sugar, 6 eggs, 2 teaspoonfuls powdered ginger, 1 teaspoonful cinnamon, ½ teaspoonful allspice, 1 quart molasses, 1 quart sour milk or water, 1½ oz. soda, 3½ lbs. flour. Cream the sugar and butter, work in the eggs, add the spices, the molasses, water and soda, then add the

flour and mix lightly. Bake in paper lined pans or molds in a medium hot oven. If served hot, dust over with sugar; but if served cold, ice with icing No. 370.

317. Cup cake

Take either wine cake mixture No. 305 or 306; bake in small molds or cups, previously greased and dusted with flour. When done remove from the molds and ice over the tops. Shredded cocoanut may be strewn over.

318. Drop cakes

Take either pound or wine cake mixture, drop on greased and floured pans, place a few currants or a strip of citron on top of each, or leave plain. Bake in a medium hot oven.

319. Jelly layer cake

1½ lb. sugar, 1 lb. butter, 1 pint yolks of eggs, flavoring, 1 pint milk, 2½ lbs. flour sifted together with 1 oz. baking powder. Cream the sugar and butter, work in the eggs, flavoring and the milk. Then mix in the flour. Spread on paper lined baking sheets, or bake in jelly cake molds. When done and cool spread jelly over, place two or three layers upon each other, spread jelly on top and bestrew with cocoanut, or ice over.

320. Marble cake

Take either pound or white cake preparation, color one part with chocolate, another with red and leave one part plain. Place marble-like into paper lined molds or pans and bake. When done and cooled, ice over with vanilla icing No. 370; color part of the icing red, another with chocolate, fill each colored icing in paper cornets and force confusedly over the white icing; take a fork and draw several times from one end to the other of the cake, to represent marble.

321. Fancy jelly cakes

Take the butter sponge cake mixture No. 310, spread it on two paper lined baking sheets about ¼ of an inch thick, and bake. When done and cool spread jelly over one sheet of the cake and place the other on top. Coat over with jelly and bestrew with either coarsely sifted loaf sugar, shredded almonds or cocoanut, or instead of jelly coat over with icing, white or colored. Cut in squares, dia-

monds, half moons, etc., and decorate according to fancy.

322. Basil leckerlets

3 lbs. honey, 2 lbs. brown sugar, 2 lbs. chopped almonds, ¾ lbs. chopped citron, ½ oz. ammonia, finely powdered, ½ oz. cinnamon, cloves and nutmeg, 2 finely chopped lemon rinds, ½ pint kirschwasser and 4½ lbs. sifted flour. Heat the honey first, then mix together with the other ingredients, forming a dough. Roll out on greased baking sheets to about ⅛ of an inch thickness and bake in a medium hot oven. When done, boil sugar to the thread and apply to the tops of the cakes, rubbing it on with a stiff bristle brush in order to grain the sugar. Cut into uniform oblongs.

323. Nurnberger lebkuchen

1 lb. sugar, 8 eggs, ¼ lb. chopped almonds, ¼ lb. chopped citron, 2 oz. chopped candied orange peel, a little ground cinnamon and cloves, 1 lb. flour. Beat sugar and eggs to a sponge, mix in the almonds, peels and spices, and last the flour. Spread on wafer paper to about ⅛ of an inch thickness; lay sliced candied citron on top, dust slightly with sugar and bake in a rather brisk oven.

324. Jelly roll

Take either butter sponge cake mixture No. 310 or lady finger mixture No. 343. Spread on paper lined baking sheet about three-sixteenth of an inch thick. Bake in a brisk oven. When done, immediately turn the cake bottom side up on a paper covered board or table, the paper previously dusted with sugar. Remove the paper lining from the cake, spread over with jelly and roll up, forming a roll. The roll may be thinly coated with red currant jelly and be strewn with large grained loaf sugar.

325. Sand cake

1 lb. sugar, 15 yolks and 10 whole eggs, ½ eggshell of water, ½ lb. flour, 10 oz. butter and ½ lb. cornstarch, vanilla flavor. Beat together sugar, eggs and water over a slow fire until blood warm, then remove and continue beating until very light and spongy. Add the flavor, then lightly mix in the flour and cornstarch, and last of all the butter, previously melted. Bake in paper lined pans or molds in a medium hot oven; ice over with vanilla icing.

326. Almond cake

9 ozs. blanched almonds (including a few bitter ones), 4 whole, 16 yolks and 8 whites of eggs, ¾ lb. sugar, 7 ozs. sifted flour, grated lemon rind. Pound the almonds to a paste with the 4 whole eggs, put the paste in a bowl together with the sugar and work light and creamy, adding the yolks gradually and afterwards the lemon rind. Beat the whites firm and mix in lightly, at the same time adding the flour. Bake in paper lined molds or pans in a slack oven. When cold ice over with lemon icing No. 370.

327. Vanilla cream cake

The same as almond cake, but bake in two or three layers. When cool spread over with vanilla cream, place upon each other, trim, and ice the top with vanilla icing. For the vanilla cream take 1 pt. milk, 4 ozs. sugar, 4 whole and 4 yolks of eggs, ½ oz. cornstarch, vanilla flavoring. Prepare as described in No. 52.

328. Chocolate cream cake

Same as vanilla cream cake, except add melted chocolate to the cream for the filling. Ice over with chocolate icing.

329. Orange cream cake

Same as vanilla cream cake, except use orange flavor instead of vanilla and add a few drops of cochineal. Ice over with orange icing, arrange pieces of oranges on top, previously dipped in sugar boiled to the crack.

330. Wine cream cake

Same as vanilla cream cake, except instead of vanilla cream take wine cream No. 291.

331. Punch cake

Bake layers the same as for vanilla cream cake. For the filling take apple jelly mixed with rum or kirschwasser. Ice over with icing No. 370, flavored with rum.

332. Maraschino cream cake

Bake layers the same as for vanilla cream cake. For the filling take almond paste diluted with maraschino. Ice over with icing No. 370, flavored with maraschino.

333. Walnut cake

Same as almond cake No. 326, except substitute 5 ozs. of walnuts for 5 ozs. of the almonds. When baked and cool, ice over with icing No. 370, flavored with vanilla and arrange half walnuts on top that have previously been dipped in sugar boiled to the crack.

334. Walnut cream cake

Same as walnut cake, but bake in two or three layers. When baked and cool spread between the layers whipped cream sweetened with vanilla sugar and mixed with roasted bruised walnuts. Ice over with icing No. 370, flavored with vanilla. Arrange half walnuts on top that have previously been dipped in sugar boiled to the crack.

335. Hazelnut cake

Same as walnut cake except substitute hazelnuts for the walnuts.

336. Brandy wafers

½ lb. powdered sugar, ½ lb. butter, a little cinnamon and ginger, 1 pint molasses, 1 tumbler brandy, 1 lb. flour. Cream the sugar and butter, then mix in the other ingredients. Spread the paste on slightly greased baking sheets into thin wafers about 2 inches in diameter, using a palette knife for the purpose. Bake in a medium hot oven. When done bend them around wooden sticks ¾ inch in diameter.

337. Honey wafers

½ lb. sugar, ½ lb. butter, 1 pint honey, lemon flavor, 1 lb. flour. Mix and finish the same as brandy wafers.

338. Wafer jumbles

12 ozs. powdered sugar, 18 ozs. butter, 4 eggs, flavoring, 1¼ lbs. flour. Cream the sugar and butter, work in the eggs, add the flavor and lightly mix in the flour. Lay out in rings or S's on slightly greased baking sheets, using a bag with star tube for the purpose. Bake in a medium hot oven.

339. Ginger snaps

Cream together 1 lb. sugar and ½ lb. butter, work in 2 eggs, ½ pint molasses, ½ oz. powdered ginger, 1 oz. soda dissolved in ½ pint of water; then mix in lightly 2¼ lb. flour. Roll out to about ⅓ of an inch

thickness and stamp out with a cutter. Place on greased baking sheets, wash over with egg and bake in a medium hot oven.

340. Lemon snaps

2½ lbs. sugar, 1 lb. butter, 8 eggs, lemon flavoring, 2½ lbs. flour, ½ oz. ammonia. Cream the sugar and butter, add the eggs and flavoring and mix in the flour sifted together with the ammonia finely powdered. Roll out, stamp out circulars with a cutter, place on slightly greased baking sheets and bake in a slow oven.

341. Sugar cakes

2 lbs. sugar, 1 lb. butter, 4 eggs, 1 pint milk, 1 oz. ammonia, flavoring, 4 lbs. flour. Cream the sugar and butter, add the other ingredients, forming a dough. Roll out, stamp out circulars, wash over with egg, bestrew with granulated sugar, place on baking sheets and bake in a slow oven.

342. Lady fingers. A

Take sponge cake mixture No. 309, lay out in finger shapes upon sheets of paper, using a bag with lady finger tube. Sift powdered sugar over, shake off the surplus by raising the sheet of paper on one side, then place upon baking sheets and bake in a hot oven. When done, allow to cool, then wet the under side of the paper, and when the cakes become moist take off and stick two together.

343. Lady fingers. B

1 lb. sugar, 20 eggs, vanilla flavor, 1 lb. flour. Beat the sugar and yolks together until spongy; beat the whites very firm, and mix in; add the flavor and lightly mix in the flour; finish the same as in No. 342. except bake them in a medium hot oven.

344. Sponge drops

The same as lady fingers, except lay them out in round drops.

345. Macaroons. A (from prepared almond paste)

1¼ lb. almond paste. ¾ lb. powdered sugar, ¾ lb. granulated sugar, 1 oz. flour, about 8 or 9 whites of eggs. Form the whole into a paste and lay out in dots (1¼ inch in diameter) on paper upon baking

sheets. Dust very slightly with powdered sugar and bake in a rather slack oven. When done, allow to cool, wet the bottom side of the paper and take off.

346. Macaroons. B

Pound to a smooth paste with whites of eggs 1 lb. of blanched and dried almonds. Add 2 lbs. of powdered loaf sugar and enough whites of eggs to make a medium firm paste, working it well. It will take about 12 whites of eggs in all. Finish as described in No. 345.

347. Bitter macaroons

The same as No. 346, except substitute 2 ozs. of bitter almonds for 2 ozs. sweet, and place the half of an almond on top of each macaroon.

348. Fancy macaroons

A great variety can be made of macaroon preparation No. 346, laying it out in all kinds of fancy shapes and decorate with almonds or candied fruits such as cherries, angelica, etc.

349. Hazelnut macaroons

The same as No. 346, except substitute ½ lb. of hazelnuts for ½ lb. of almonds.

349½. Cocoanut macaroons

20 whites of eggs, 2½ lbs. sugar, 1¼ lbs. of grated and dried cocoanut, 10 ozs. flour, lemon flavoring. Beat the whites firm, add the sugar, flavoring, cocoanut and flour. Finish the same as almond macaroons.

350. Meringues

Take meringue paste No. 49, cover a wetted board with paper, lay out in small dots size of half a walnut, using a bag with plain or star tube. Dust over with sugar and bake in a slack oven. When done, take them off the paper, sticking two together.

351. Kisses

The same as meringues, except lay them out on paper covered or greased and floured baking sheets, in all kinds of fancy shapes. They may also be strewn over with shredded almonds, cocoanut, plain or colored sugar.

352. Fancy pastry cakes

These cakes are made of puff paste. A great variety can be made: for instance, rolling out the paste to ⅛ of an inch thickness, and cutting out half moons, squares, diamonds, wreaths, etc.; brush them over with water and bestrew with sugar. Bake in a rather brisk oven. When done, holes can be made in center of the cakes and filled with jelly or cream, etc.

353. Jelly sandwiches

Roll out a sheet of puff paste trimmings one-sixteenth of an inch thick, spread jelly over and cover with another sheet. Puncture all over with a fork and bake in a medium hot oven. When done, ice over with icing No. 370, applying it with a brush, and cut into squares or oblongs.

354. Gloss cuts

Roll out puff paste ⅛ inch thick, spread over with icing sugar worked into paste with whites of eggs; cut into oblongs ¾ by 3 inches, place on a wetted baking sheet a little apart and bake in a medium hot oven.

355. Anise seed cakes

1 lb. sugar, 8 eggs, 1 lb. flour, ½ oz. anise seeds. Beat together the sugar and eggs over a slow fire until blood warm, then remove and continue beating until cool and very firm. Then add the flour and the anise seeds. Lay out on greased and floured pans in drops about 1½ inch in diameter. Set them in a dry warm place until a crust forms on top; then bake in a slack oven.

356. Othellos

1 lb. sugar, 18 yolks and 30 whites of eggs, 2 lbs. flour. Beat together the sugar and yolks until light and spongy, then add the whites, previously whipped very firm, and incorporate the flour. Lay them out in half globes 1½ inch in diameter on greased and floured pans and bake in a slack oven until thoroughly dry. When done and cool, scoop out and fill with pastry cream No. 53, or whipped cream No. 83, stick two together, ice over with chocolate icing.

357. Desdemonas

The same as othellos, except ice them over with icing No. 370, flavored with vanilla

358. Sponge eggs

The same as othellos, except make them egg-shaped and ice on both sides with either chocolate, white, or colored icing.

359. Bread cake

1½ lbs. cake crumbs, 2 ozs. flour, ¼ lb. sugar, 5 yolks of eggs, 2 ozs. candied orange peel, a little cinnamon, cloves, and allspice, 1 teaspoonful ammonia. Work into a firm paste with milk, then incorporate 5 whites beaten stiff. Line a pan with short paste, coat with jelly and spread over the mixture about 1 inch thick. Bake in a medium hot oven. When done, ice over and cut in uniform pieces.

360. Spice cake

Sift together 1½ lbs. cake crumbs, ½ lb. flour, 1 oz. baking powder, 1 teaspoonful cinnamon, ½ teaspoonful mace, ½ teaspoonful allspice, ¼ teaspoonful cloves, ¼ teaspoonful ginger, ½ teaspoonful nutmeg, 2 ozs. grated chocolate. Make a hollow in center, add ½ lb. sugar, 4 eggs, and form into a dough with ½ pint of milk. Then mix in ½ lb. lemon or citron peel cut fine, ½ lb. raisins, and ½ lb. currants. Roll out into long strips about 2 inches wide and ¾ inch thick, place on a greased baking sheet, wash over with egg and bake in a medium hot oven. When done and cool, ice over with icing No. 370 and cut crosswise about ½ inch wide.

361. Almond bread

1½ lbs. flour, 1½ lbs. brown sugar, 1 lb. unblanched almonds, 2 grated nutmegs, a little ground cinnamon and cloves, 3 eggs, a little ammonia. Work into a stiff dough with a little milk, roll out in long strips about 2 inches wide and ¾ inch thick. Place on a baking sheet; wash over with eggs and bake in a slack oven.

362. Mailander

12 ozs. sugar, 12 ozs. butter, lemon flavor, a little ammonia, 3 eggs, 1¼ lbs. flour. Work together the sugar and butter, then add the eggs, flavor, ammonia and flour. Roll out about ⅛ of an inch thick, cut out circulars, wash over with egg yolk, arrange 3 half almonds on top and bake in a moderate hot oven.

363. Almond rocks

Make a meringue of 8 whites of eggs and 1 lb. of powdered sugar; add ¾ lb. of shredded almonds and a little vanilla or cinnamon. Lay on greased and floured baking sheets in the shape of small rocks, using a fork. Bake in a slack oven.

364. Patience

Beat firm 10 whites of eggs, add 1 lb. of powdered sugar, ¾ lb. flour, and vanilla flavor. Stir until the mixture becomes of a somewhat flowing consistency. Lay out in small finger biscuits or other shapes on baking sheets, previously waxed over with beeswax. Set in a dry warm place until crusted over, then bake in a slack oven.

365. Rolled almond wafers

Beat half firm 9 whites of eggs, stir in ½ lb. of blanched chopped almonds, 10 ozs. sugar, 2 ozs. flour, and a little cinnamon. Spread in 2½ inch squares, wafer-like, on greased baking sheets and bake in a brisk oven. When done, immediately roll them around wooden sticks, pressing the ends well together. They may be served plain, or filled with whipped cream.

366. Small tea cakes

1 lb. flour, 10 ozs. sugar, 8 ozs. butter, a little cinnamon, vanilla flavor, 2 eggs, a little ammonia and a little milk. Sift flour, sugar and cinnamon together, rub in the butter, make a hollow in the center, add the other ingredients and mix lightly, forming a medium firm dough. Roll out to the thickness of about ⅛ of an inch and cut out into any shape desired. Brush over with egg and bestrew with coarse grained sugar or chopped almonds. Place on greased baking sheets and bake in a moderate oven.

367. French kisses

1 lb. sugar, 7 whites of eggs, vanilla flavor. Boil the sugar to the blow, meanwhile beat the eggs very firm, stir in the sugar, continuously flowing, and keep stirring until cold. Add the flavoring and lay out on greased and floured baking sheets. Set in a warm dry place to dry, then bake in a very slack oven.

368. Vienna confectionery

9 ozs. almond paste, 18 ozs. powdered sugar, 3 whites of eggs, vanilla flavor. Work into a paste

then roll out to about ⅛ of an inch thick, using powdered sugar for dusting. Cut out in fancy shapes, as stars, diamonds, oblongs, half moons, etc., place them on greased and floured baking sheets, and decorate with icing consisting of powdered sugar and whites of eggs. Bake in a slack oven.

369. Rose moons, S's

Make a macaroon paste of ½ lb. almonds, 1½ lbs. sugar and some whites of eggs; add a little red coloring. Shape in half moons and S's by rolling small bits of the mixture in finely shredded almonds. Place on greased and floured baking sheets and bake in a slack oven of a light color. When done ice over with rose icing, using a brush.

369½. To ornament a cake

Take fruit or any other large cake and after being cooled, trim it. Then coat with royal icing and let dry at the oven door. When dry, give it another coat, which must be smooth and level. Allow to dry again, then with ornamenting bag and tubes, or paper cornets, lay on appropriate designs, and further decorate with flowers, pressed leaves, etc.

Part VI

Icings, Colorings, Sugars, etc.

370. Water icing

Water icing is made of finely powdered sifted sugar worked into a paste with either lemon, orange or other fruit juice; or with water and flavored with the extracts of the fruit; or liquors such as maraschino, kirschwasser, rum, brandy, etc.

It may be colored any shade desired.

To obtain a glossy surface, the cakes after being iced over must be set at the oven door to slightly dry.

371. Fondant. (Boiled icing)

Take 8 lbs. of lump sugar, add enough water to dissolve and 1 teaspoonful of cream of tartar (previously dissolved in a little water) to kill the grain. Boil to the soft ball in a copper pan on a brisk fire, skimming it well and washing down on the sides with the finger or hair brush dipped in cold water. Then remove and pour onto a slab that has been previously sprinkled with water. Let cool awhile, then stir with a spatula (sprinkling a little water over now and again) until it becomes white and creamy. Put in a jar, cover with a damp cloth and keep in a cool place. When using put as much as needed in a small pan, add the flavoring, and if necessary, coloring; thin down to the desired consistency and slightly warm it before spreading over the cake.

372. Royal icing for ornamenting

Put in an earthen bowl 2 lbs. of fine powdered sugar, 8 whites of eggs, a few drops of lemon juice or acetic acid. Beat with a wooden spatula until very light and firm, so it will retain the desired shape when laid on the cake. For the coating of the cake the same icing may be used, but it should not be beaten so much, as it is intended to run level and to make a glossy surface. While stirring the icing be careful not to let it dry on the sides, and when finished keep covered with a damp cloth.

373. Chocolate icing

Melt 3 ozs. of unsweetened chocolate (cocoa), add 1 lb. of icing sugar and enough warm water to give

it the firmness desired. Flavor with vanilla. The articles after being iced should be slightly dried at the oven door.

374. Chocolate icing (Boiled)

Melt 3 ozs. of cocoa; add 1 lb. sugar and ½ pint water. Boil to the large thread, then take off the fire and with a wooden spoon rub against the sides of the pan until a slight crust forms on the surface; keep stirring until it becomes tepid, adding a little water by degrees. Flavor with vanilla. Ice the articles and set at the oven door until slightly dried.

COLORS

375. Red. A (Cochineal)

1 oz. powdered cochineal, 1 oz. salts of tartar, 1 oz. burnt alum, 2 ozs. cream of tartar, 12 oz. sugar, 2 quarts soft water. Boil the water in an earthen or copper vessel, add the other ingredients, stirring with a wooden spoon. Remove from the fire and let cool, then strain through a cloth or hair sieve and bottle for use.

376. Red. B (Carmine)

Fill a small bottle half full with best carmine, fill up with alcohol, stir with a wooden skewer before using.

377. Green (Spinach)

Pound 1 lb. of young spinach to a pulp, squeeze all the juice from it and put it on the fire to boil until it curdles, then remove from the fire and drain all the juice from it. Add to the curd the same amount of sugar, a few grains of powdered alum, a little alcohol, and bottle for use.

378. Orange

Yellow and red mixed together produces orange.

379. Blue

Boil to a syrup 1 pint of water and 1 lb. sugar; add 1 oz. of indigo powdered fine, let cool, add a little alcohol, strain and bottle for use.

380. Yellow (Saffron)

1 pint water, 3 ozs. saffron, 1 oz. alum, 20 ozs. sugar. Boil together, strain through a cloth or hair sieve, add a little alcohol and bottle for use.

381. Burnt sugar

Put 1 lb. granulated sugar in a pan, place it on a hot fire and stir with a wooden spoon until dissolved and burnt black; then add 1 quart of water and let boil until dissolved and reduced to half the quantity; strain and bottle.

382. Colored grain sugar

Take granulated sugar or crushed loaf sugar from which the dust has been sifted, add a little coloring and mix thoroughly. Then let dry in a cool oven; sift and fill into jars for use.

383. Vanilla sugar

Cut 3 vanilla beans into shreds and let dry, then pound them with 2 lbs. of loaf sugar until very fine, pass through a fine sieve and keep in well corked jars.

384. Lemon sugar

Grate the outer yellow rind of lemons on pieces of loaf sugar, allow to dry, then pound and pass through a fine sieve and keep in well corked jars.

385. Orange sugar

The same as lemon sugar, except substitute oranges for lemons.

386. Sugar boiling

To each 4 lbs. of sugar take about 1 pint of water and ½ teaspoon of cream of tartar to kill the grain, put on a brisk fire to boil, skim and wash on the sides with a hair brush dipped in water to prevent the sugar from graining on the sides. The degrees are: small thread, large thread, blow, soft ball, hard ball, crack and caramel. When the degree wished for is reached remove immediately.

Small thread

Dip the forefinger in the boiling sugar, bring together with the thumb, and if a small thread forms which breaks when pulling the fingers apart the degree is reached.

Large thread

Boil the sugar a little longer, try as before, and if a thread forms that can be pulled about two inches without breaking, the degree is reached.

Blow

After the large thread degree, dip the skimmer in the boiling sugar, let the sugar drop off a little and blow through it. If small air bubbles fly out the degree is reached.

Soft ball

Keep the sugar boiling, dip the finger in cold water, then in the boiling sugar, and immediately in the water again. If the sugar has enough consistency to form a little soft ball while rolled between finger and thumb the degree is reached.

Hard ball

Test as before until a somewhat firmer ball can be formed.

Crack

After boiling a little longer, dip the finger in cold water, then in the boiling sugar, and instantly in the water again. The sugar when placed between the teeth must not stick when the degree is reached.

Caramel

Continue boiling until the sugar reaches a light brown color, then take the vessel off the fire immediately, and insert the bottom of it in cold water to prevent the sugar from burning.

Bread, Rolls, Yeast Raised Cakes, Griddle Cakes, etc.

387. About bread making

To assure success in bread making, it is most essential to use good flour and good yeast. Spring wheat flour is best; but if of a high grade, and especially when old, it is preferable to mix some winter wheat flour with it, as age has a tendency of making the flour richer and stronger.

For leavening the bread, compressed yeast is now generally used, as it is more reliable, and does not necessitate making a ferment or setting sponge before mixing the dough. This so-called straight dough process will make the best bread.

The time required for the raising of the dough depends on the temperature of the bake shop and ingredients used. If made warm and left to rise in a warm place, the dough will be ready to be molded into loaves in about four hours. In hotels and restaurants the dough that is made up into rolls and bread in the morning is generally made the evening previous. But, of course, the ingredients must be cool, and in hot weather the water or milk that is used, cooled with ice.

388. Heating the oven

Brick ovens are generally in use.

The amount of heating required depends on the construction of the oven and the kind of fuel used. The smoke will first blacken the interior, but after getting hotter will clear off and appear white and bright. The oven is then, as soon as the fuel is consumed, ready for closing by shutting the dampers. It is best to have the oven heated timely, so that it can be closed at least one hour before getting ready to bake. Rolls are generally baked first, then the bread, and afterwards the pies, cakes, etc.

389. French bread

1 gal. water, 2 ozs. yeast, 3 ozs. salt, 3 ozs. sugar. Dissolve the yeast, salt and sugar in the water, mix

in flour enough to make a medium stiff dough, work it until smooth and non-adhesive. Then cover with a cloth, and let rise until doubled in size; it will then sink if touched upon. Then interrupt its fermentation by working it together again. Let rise anew, and the dough is ready to be molded into loaves. Divide in equal pieces by weighing, mold into round balls and let them rest awhile. Then form into long loaves about two inches thick, lay the loaves smooth side down on a cloth previously dusted with flour, pinch up the cloth between them so that they will not touch each other, and let rise until nearly doubled in size. Meanwhile have the oven heated, and mop it with a wet gunny sack attached to a long pole. Then take a peel (large enough to hold several loaves at a time), dust it over with rice flour or corn meal, transfer the loaves onto it (by means of a small board a little larger than a loaf) smooth side up; wash over with eggs mixed with water, make several diagonal cuts half way through on each loaf and slip them to their place on the bottom of the oven. When baked, remove, brush off the meal or flour that may adhere to the bottom of the loaves, and wash the top over with water. If the oven is supplied with steam, wash over with milk or water instead of eggs.

390. Vienna or milk bread

1 gal. milk, 2 ozs. yeast, 3 ozs. salt. Mix and finish the same as described in No. 389, but shape the loaves somewhat shorter and thicker.

391. Plain or pan bread

1 gal. water, 2 ozs. yeast, 3 ozs. salt, 3 ozs. sugar, ¼ lb. lard. Mix and let the dough rise the same as described in No. 389. Then divide into pieces, mold and place in pans slightly greased. The pans should not be over half full, thus allowing space for the loaves to rise. Brush over slightly with melted lard, or otherwise cover well to keep it from getting crusty; let rise to about double their original size and bake in a brisk oven.

392. Sandwich loaves

The same as in number 391, but take pans with sliding covers; or, if such are not obtainable, take common bread pans, and bake the loaves in them, the open side turned downwards.

393. Graham bread

1 gal. water, 2 ozs. yeast, 2 ozs. salt, ¼ lb. lard, 1 pint molasses. Make a medium firm dough, using half graham and half wheat flour. Prepare and bake the same as plain bread.

394. Rye bread

1 gal. water, 3 ozs. yeast, 3 ozs. salt, a few carraway seeds. Make a stiff dough, using two-thirds rye and one-third wheat flour. Let rise and finish the same as Vienna bread.

395. Boston brown bread

1 lb. wheat flour, 1½ lbs. rye flour, 1 lb. corn meal. Sift together, make a hollow in center, add 1½ pints molasses, 1½ ozs. soda dissolved in 1½ quarts of sour milk, ¾ lb. melted butter, 1½ ozs. salt. Mix together, fill into greased brown bread molds two-thirds full. Cover and steam for about 3 hours.

396. Corn bread

2 lbs. wheat flour, 1 lb. yellow corn meal, 2 ozs. baking powder. Sift together, make a hollow in center, add 9 ozs. sugar, 6 eggs, ½ lb. melted butter, a little salt. Mix into a stiff batter, adding about 1 quart of milk. Put in greased pans or pie plates about three-fourths inch thick. Bake in a brisk oven.

397. Plain rolls

½ gal. milk, ½ gal. water, 2 ozs. yeast, 1½ ozs. salt, ¾ lb. sugar, 1 lb. lard and ½ lb. butter. Dissolve the yeast, sugar, and salt with the water and milk; add flour enough to make a medium firm dough, add the lard, and work the dough until smooth, cover it and let rise as described in No. 389. Then mold into round balls, set them on slightly greased baking sheets, a little apart, place in proving box until nearly doubled in size, then bake in a brisk oven. When done, brush over with water.

398. Split rolls

Proceed as described for plain rolls, but lay the round balls of the dough on the table, previously dusted with flour. Let them rest awhile, then with a three-fourth inch thick rolling pin press down in the middle. Grease the split, bring the two parts together and set on a slightly floured cloth, split side downward in rows a little apart, pinch up the cloth

between the rows, so they will not touch, cover with a cloth and let rise. Then lay them on baking sheets a little apart, split upwards, wash over with eggs mixed with water and bake in a brisk oven. They may also be baked on the oven bottom the same as German rolls.

399. German rolls

Take dough No. 389, roll out into small round balls, lay them on a slightly floured cloth, smooth side down, and let them rise until nearly doubled in size. Then take a peel the same as for French bread; arrange the rolls on it a little apart and smooth side up, wash them over with eggs diluted with water, cut each roll across the top about half through, and slip off on the oven bottom. The oven must be of a brisk heat. When done, remove and wash over with water. If the oven is supplied with steam, washing over with milk or water will suffice in place of eggs.

400. Turnover rolls

Proceed as for split rolls, but instead of pressing the rolling pin straight down, give it a half turn. Grease the inner side of one part of the roll and lap over the other. Place them on slightly greased baking sheets a little apart and set in the proving box to rise. Then bake in a brisk oven. When done, brush over with water.

401. French rolls

Prepare and raise the dough as for plain rolls. Then mold into small round balls, lay them on a slightly floured table. Let rest awhile, then form them into finger shapes about 6 inches long and pointed on the ends. Lay them on slightly greased baking sheets about 1 inch apart, smooth side up. Set in proving box to rise, then slightly brush them over with egg mixed with water, make several diagonal cuts about half way through in each roll and bake in a brisk oven.

402. Flutes

The same as for French rolls, but instead of making them pointed on the ends, shape them in uniform thickness and omit the cutting.

403. Vienna rolls

Prepare the dough as for plain rolls No. 397. Then mold into small round balls, lay them on the

table and let rest awhile. Roll them out into ovals about one-sixteenth of an inch thick, dusting them freely with flour. Take hold of the nearest end with the left hand and with the palm of the right roll up the ovals, starting on the further end. Set them on baking sheets, in shape of a crescent, about 1 inch apart. Place in the proving box to rise, then slightly brush over with egg and bake in a rather brisk oven.

404. Graham rolls

Take graham bread dough and proceed as described for plain rolls No. 397.

405. Soup sticks

Take roll dough, roll out to the thickness of a lead pencil, lay on baking sheets, let rise and bake in a moderate oven to a light color and crisp.

406. German zwieback

4 lbs. flour, 4 ozs. yeast, 8 eggs, 8 ozs. butter, 8 ozs. sugar, a little salt and lemon flavor. Sift the flour into a wooden bowl, make a hollow in the center, put in the eggs and the yeast previously dissolved in a little milk, add sufficient lukewarm milk to make a medium firm dough, cover and let rise to double its size, setting it in a warm place. It will take about 1 hour. Then work in the other ingredients and let rise again. Afterwards fold the dough together and mold it into small round balls, then shape them in oblongs and place together in rows on a greased baking sheet. Cover with a cloth and let rise until nearly doubled in size. Then bake to a fawn color, let get cold, and with a sharp knife cut into slices about ⅜ of an inch thick. Lay the slices close together on a baking sheet and toast them in a moderate oven to a light color.

407. Cinnamon coffee cake

4 lbs. flour, 4 ozs. yeast, 1½ lbs. butter, ¾ lb. sugar, 12 eggs, lemon flavor. Prepare and raise the dough the same as described in No. 406. Then roll out and place on a baking sheet about one-half inch thick. Brush over with melted butter and bestrew with granulated sugar mixed with cinnamon. Let rise and bake in a moderate oven.

408. German coffee cake

Cover a baking sheet as described in No. 407, brush over with egg and bestrew with the following

preparation: 1 lb. sugar, 1 lb. flour, ¼ lb. bruised almonds, 2 yolks of eggs, ½ lb. butter, cinnamon and lemon flavor. Work together well and rub through a coarse sieve.

409. German fruit cake

Add to cinnamon coffee cake dough 1 lb. raisins, 1 lb. currants, ½ lb. citron finely cut, ½ lb. chopped almonds. Roll out and place on baking sheets, one-half inch thick, cover with a cloth, let rise, and bake in a moderate oven. When done ice over with lemon icing No. 370 and bestrew with shredded slightly roasted almonds.

410. Coffee cream cake

Take cinnamon coffee cake dough No. 407, cover a baking sheet with it, one quarter inch thick, spread over with pastry cream No. 52, cover with another thin sheet of dough, brush over and bestrew as directed in No. 408. Let rise and bake.

411. Apple cake

Line a baking sheet with zwieback dough, No. 406, about ⅜ of an inch thick. Lay on it apples, previously peeled, cored and cut in eighths, bestrew with currants and sugar mixed with cinnamon. Let rise and bake.

412. Plum cake

The same as apple cake, except instead of apples, use ripe plums, cut in quarters, and when the cake is about half baked, bestrew with sugar mixed with cinnamon.

413. Peach cake

The same as plum cake, except substitute peaches for the plums.

414. Apricot cake

The same as plum cake, except substitute apricots for the plums.

415. Cherry cake

The same as plum cake, except substitute ripe stoned cherries for the plums.

416. Berlin pan cake

Prepare and raise the dough as described in No. 406. Make small round balls, flatten them a little, and fill with any kind of fruit jelly or jam, pinch the edges together to enclose the fruit, forming a ball again. Lay them on a floured cloth, smooth side up,

cover and let rise till nearly doubled in size, then fry in hot clarified butter or lard. When fried and drained, dust them over with granulated sugar mixed with cinnamon.

417. Doughnuts (Yeast raised)

Take dough No. 406, roll out to ¼ inch thickness, cut out with a doughnut cutter, lay on a floured cloth, cover with a cloth and let rise. Fry and finish as described in No. 416.

418. Crullers or doughnuts (Baking powder raised)

1 lb. powdered sugar, ¼ lb. butter, 12 yolks of eggs, 2½ pints of milk, a little mace and lemon flavor, 4 lbs. flour sifted together with 2 oz. baking powder. Cream the sugar and butter, add the eggs, flavoring, milk and flour, and mix lightly. Roll out to about ¾ inch thickness, cut out with a cruller or doughnut cutter and fry immediately. Finish as described in No. 416.

419. Easter buns or hot cross buns

Take zwieback dough No. 406, but mix with it 2 lb. currants. Mold into round balls, place on baking sheets, smooth side up, cover and let rise. Then make two opposite cuts with a sharp knife on each bun, forming a cross, and bake in a brisk oven. When done brush over with ½ pint milk mixed with 2 ozs. sugar and 2 eggs.

420. Saxon cake or stollen

Prepare and raise a dough as described in No. 409, except making it firmer. Mold in shape of Vienna loaves, press down over half through in middle with a rolling pin, forming two parts, then lap one part over the other. Place on baking sheets, cover with a cloth and let rise. Then brush over with melted butter and bake in a moderate oven. When done brush over with butter again and bestrew with sugar mixed with cinnamon.

421. Butter pretzels

Put 3 lbs. of prepared and raised zwieback dough No. 406 to cool. Then flatten a little, place 12 ozs. of butter upon it, fold up the edges of the dough to enclose the butter, then roll out to ½ an inch thickness, fold in three and roll out again; fold again and

let rest awhile in a cool place. Then repeat the rolling and folding as before and let rest again. Then roll out ½ an inch thick, cut into strips and form them into pretzels; place them on baking sheets, cover with a cloth and let rise a little; then brush over with egg and bake in a brisk oven. When done and still hot ice over with lemon or vanilla icing.

422. Cinnamon pretzels

Proceed as for butter pretzels, No. 421, but roll the strips of dough in sugar mixed with cinnamon before shaping them into pretzels.

423. Tea sticks

Take butter pretzel dough, No. 421, roll out ½ inch thick, cut into narrow strips, give them a twist, place on baking sheets, let rise, then brush over with egg and bestrew with shredded almonds. Bake in a brisk oven; when done and still hot ice over with vanilla icing.

424. Vanilla gloss zwieback

Take zwieback dough No. 406, mold and bake as described for flutes in No. 402. When baked and cool cut them in halves, lengthwise, and with a knife spread the following preparation upon the cut side of each half; 6 eggs and 1 lb. sugar beaten together until light and spongy, and flavored with vanilla. Lay the zwieback on baking sheets and put in a moderate oven to glaze.

425. Snails

Take butter pretzel dough No. 421, roll out into a square sheet about ¼ inch thick; brush over with butter and bestrew with sugar, cinnamon, currants and finely cut citron. Roll the sheet of dough into a roll, then with a sharp knife cut in slices ¼ inch thick, lay them on greased baking sheets and let rise until nearly doubled in size. Bake in a moderate oven; when done and still hot brush over with lemon icing.

426. Kugelhuph

1½ lbs. flour, 3 ozs. yeast, 10 ozs. butter, 5 ozs. sugar, 10 eggs, 3 ozs. bruised almonds, 8 ozs. raisins, 8 ozs. currants, 4 ozs. citron cut fine, lemon flavor. Sift half of the flour in a bowl, dilute the yeast in 1 pint of lukewarm milk and make a soft sponge.

Cover and let rise in a warm place. Meanwhile work the butter, sugar and almonds to a creamy consistency in a wooden bowl, add the eggs gradually, the flavoring, then the remaining flour; then the sponge, which must have risen to double its original size; then incorporate the fruit. Fill in kugelhuph molds, which have been previously greased and bestrewn with shredded almonds. Let rise till nearly doubled in size and bake in a moderate oven. When done turn them out of the molds, and dust over with powdered sugar mixed with a little cinnamon.

427. Babas

The same as No. 426, but use double the amount of fruit and bake in plain tall molds. When done, saturate them with a syrup made of 1 quart water, 2 lbs. sugar, 1 pint rum and the juice of 2 lemons; then serve.

428. Savarin

1½ lbs. flour, 3 ozs. yeast, 10 ozs. butter, 5 ozs. sugar, 10 eggs, 6 ozs. bruised almonds, lemon flavor. Prepare as described in No. 426, fill into small molds, previously buttered and dusted with flour, let rise and bake in a moderate oven. When done turn out and dip in a syrup made of 1 pint water, 1 lb. sugar, ½ pint kirsch, ½ pint noyau; then serve.

429. Brioches

3 lbs. flour, 2 ozs. yeast, 2 lbs. butter, 18 eggs, 2 ozs. sugar, 1 gill brandy, a little salt. Dilute the yeast in 1 pint tepid water, add about ⅓ of the flour, to make a medium firm sponge. Cover with a cloth and let rise in a warm place. Meanwhile work the other ingredients into a smooth paste, beating in the eggs gradually. Then spread over it the sponge (which must have risen to double its original size) and with a spatula mix or rather cut it into the paste. Cover with a cloth and let rise until doubled in size, (which takes about 4 hours), then work together and let rise again. Then work together again, and place in the ice box for several hours to harden before using. This dough, if wanted in the morning, may be made and finished the day before and left in the ice box over night. When ready to mold the brioches, place the dough on the table and mold into small round balls. Place them on baking sheets, cover with a cloth and let rise to about ⅓ above their

original size; brush over with egg, cut each on top with the points of a pair of scissors forming a cross-cut, and bake in a rather brisk oven.

430. Wheat muffins

4 lbs. flour, 3 ozs. baking powder, 1 lb. butter or lard, 1 lb. sugar, 8 eggs, little salt, little mace, milk. Sift the flour together with the baking powder into a bowl, make a hollow in the middle, place in it the sugar and butter, work them well together, then mix in the eggs, salt and mace; then add milk and draw in the flour, making a dough of about the same firmness as wine cake. Then fill into greased muffin rings or molds, about half full, and bake immediately in a medium hot oven.

431. Graham muffins

3 lbs. wheat flour, 1 lb. graham flour, 3 ozs. baking powder, ½ lb. sugar, little molasses, 1 lb. butter or lard, 8 eggs, a little salt; mix and bake the same as wheat muffins, No. 430.

432. Rice muffins

The same as wheat muffins No. 430, except add 1 lb. of rice, which has been previously boiled and drained.

433. Ginger muffins

Take ginger-bread mixture No. 316, and bake in muffin molds.

434. Corn muffins

Take corn bread mixture No. 396, and bake in muffin molds.

435. Egg muffins

3 lbs. flour, 2 ozs. baking powder, 12 ozs. sugar, 1 lb. butter, 6 whole and 6 yolks of eggs, a little mace, a little salt and milk. Mix and bake the same as wheat muffins No. 430.

436. Popover muffins

10 eggs, 1½ ozs. salt, 2 quarts milk, 2 lbs. flour. Beat the eggs and salt together well, then beat in the milk gradually, then the sifted flour all at once. Beat until smooth. This must be a very thin batter. If too thick a little more milk may be added. Bake in slightly greased tall muffin molds (filling them not over half full) in a medium hot oven until crisp, which takes about 30 minutes.

437. Tea biscuits

4 lbs. flour, 4 ozs. baking powder, 6 ozs. firm lard, a little salt and milk. Sift together the flour and baking powder, rub the lard in it. Then add milk and slightly mix into a smooth dough, just firm enough to handle. Roll out ½ inch thick, stamp out with a plain round cutter, place the biscuits on baking sheets, wash them over with milk and bake immediately in a brisk oven.

438. Beaten biscuits

Sift 2 lbs. flour, mix in 2 ozs. lard, add cold water enough to make a stiff dough. Beat it with a heavy rolling pin, then fold it over on itself, and repeat the beating and folding until it blisters and becomes flaky. Then roll out ¼ inch thick, stamp out biscuits with a plain round cutter, puncture them all over and bake on a baking sheet in a medium hot oven to a fawn color.

439. Wheat or flannel cakes

Sift together in a bowl 4 lbs. flour and 4 ozs. baking powder. Make a hollow in the middle, place in it 8 ozs. sugar, 8 ozs. butter, a little salt, little mace; mix together, then work in 8 eggs, and draw in the flour, adding milk sufficient to make a medium thick batter. Bake on a hot griddle or soapstone.

440. Corn cakes

2 lbs. wheat flour, 1 lb. corn meal, 3 ozs. baking powder, 6 ozs. sugar, 6 eggs, 6 ozs. butter, a little salt, a little mace and milk. Prepare the same as wheat cakes No. 439.

441. Graham cakes

2 lbs. wheat flour, 1 lb. graham flour, 3 ozs. baking powder, 6 ozs. sugar, 6 ozs. butter, 6 eggs, a little salt and milk. Prepare the same as wheat cakes No. 439.

442. Rice cakes

The same as wheat cakes No. 439. except add 1 lb. of rice which has been previously boiled and drained.

443. Buckwheat cakes

2 lbs. wheat flour, 2 lbs. buckwheat flour, 4 ozs. baking powder, 4 ozs. sugar, 4 ozs. molasses, a little salt. Mix and bake the same as wheat cakes No. 439.

444. Buckwheat cakes (Yeast raised)

Take 1 gal. of water, add 1½ ozs. yeast, dissolved with a little water; ½ lb. sugar, 1½ ozs. salt, 1½ lbs. wheat flour, and buckwheat flour enough to make a medium firm batter. Mix thoroughly, cover and let rise until doubled in size, then stir in ½ pint molasses and bake the same as wheat cakes No. 439.

445. Waffles

4 lbs. flour, 2 ozs. baking powder, 10 whole and 10 yolks of eggs, 12 ozs. sugar, 1 lb. butter, a little salt, a little mace and milk. Mix into a batter, the same as wheat cakes, but a little stiffer. Bake in waffle irons.

Part VIII

Miscellaneous

446. Pulled bread

Take large, fresh baked loaves of bread, and while still warm, take out the inner part, pulling it into large flakes. Lay them on baking sheets and toast in a moderate oven until crisp and of a fawn color. This is generally served with cheese.

447. Cheese sticks

Roll out puff paste trimmings ⅛ of an inch thick, brush over with eggs and bestrew with grated cheese mixed with a little cayenne pepper, then cut into narrow strips, lay them on baking sheets and bake in a moderate oven.

448. Cheese straws

Work together 6 ozs. American cheese and 6 ozs. of butter, add a little cayenne and white pepper, a little dry mustard, 2 yolks of eggs, a little water and 6 ozs. flour. Mix into a paste and roll out into straws. Place on baking sheets and bake to a light color in a moderate oven.

449. To blanch almonds

Immerse the almonds into boiling water for a few minutes, but don't let boil, as this would turn them yellow. When the skin comes off easy, drain them and cool off in cold water, then drain again and remove the skins. Place them in a warm place to dry.

450. To blanch peanuts

Proceed with shelled peanuts the same as for almonds.

451. Salted almonds

Take blanched, whole almonds, put them on a baking sheet and roast in a hot oven to a slight brown. Then wet with a solution of a little gum arabic and water, dust over with very fine, sifted table salt, and stir them gently until dry.

452. Salted peanuts

Take blanched, whole peanuts and proceed the same as for almonds.

453. Vanilla souffle

Beat 4 yolks of eggs and 4 ozs. powdered sugar to a sponge, add vanilla flavor. Then beat to a very firm froth 6 whites of eggs and incorporate with the sponge. Fill into souffle dishes or cases, dust over with powdered sugar and bake in a moderate oven. Serve it immediately.

454. Lemon souffle

The same as vanilla souffle, except substitute 1 grated rind and the juice of 1 lemon for the vanilla.

455. Almond souffle

The same as vanilla souffle, but adding also 3 ozs. of blanched almonds previously pounded to a paste before mixing in the beaten whites of eggs.

456. Hazelnut souffle

The same as vanilla souffle, but adding also 3 ozs. of peeled, roasted and pounded hazelnuts before mixing in the beaten whites of eggs.

457. Stewed prunes

Soak 3 lbs. of dried prunes in cold water, then drain, add water again to cover, sugar to taste, 1 piece of cinnamon and 1 pint claret. Let boil slowly until soft, then remove and allow to cool before serving.

458. Stewed dried fruit in general

Soak the fruit in cold water, drain, add sugar to taste and water enough to cover, and let boil until soft.

459. Cranberry sauce

Boil 1 gal. ripe cranberries with ½ gal. water, let boil until nearly soft, then add 3 lbs. of white sugar and boil until soft. Allow to cool before serving.

460. Apple sauce

Pare, core and quarter the apples, add water enough to cover, 1 piece of stick cinnamon, 1 lemon rind, sugar to taste and let boil until soft. Then force through a sieve.

461. Apple compote

Pare and core the apples, add water enough to cover, a piece of stick cinnamon, a lemon rind and sugar to sweeten. Let boil slowly until soft, taking care that the fruit does not break. Then take out

the apples and continue boiling the syrup until reduced to half its volume; skim and strain over the apples. Allow to cool before serving.

462. Pear compote

Prepare the pears the same as the apples in No. 461. A few drops of red coloring may be added.

462½. Quince compote

Prepare the quince the same as the apples in No. 461.

463. Crab apple compote

Wash the crab apples, leaving the stalks on, add water enough to cover and sugar to sweeten. Let boil slowly until done, then strain off the syrup and replace it on the fire to reduce; skim and strain over the apples. Let cool before serving.

464. Pineapple compote

Pare the pineapple, cut in slices and remove the inner hard substance with a circular cutter. Put in a sauce pan together with a little water and sugar to sweeten. Let boil for about 10 minutes, skim, and let cool.

465. Peach compote

Pare the peaches and place in a saucepan with enough water to cover and sugar to sweeten. Let boil slowly until soft, then strain off the syrup and replace it on the fire to reduce; skim, strain over the peaches and allow to cool before serving. A few drops of red coloring may be added.

466. Nectarine compote

Prepare the nectarines the same as peaches in No. 465.

467. Plum compote

Prepare the plums the same as peaches in No. 465.

468. Apricot compote

Cut the apricots in halves, remove the stones, take a few of the kernels, crush them, and place in a saucepan together with water and sugar, and let boil for about 10 minutes; skim, strain the syrup, add the apricots and replace on the fire to boil slowly until soft. Allow to cool before serving.

469. Grape compote

Pick and wash the grapes, put on the fire with water, sugar to sweeten, and a piece of stick cinna-

mon. Let boil slowly for a few minutes; strain off the syrup and replace it on the fire to reduce, skim and pour over the grapes. Let cool before serving.

470. Prune compote

Prepare the same as peach compote, adding a piece of stick cinnamon.

471. Almond blanc mange

Bruise very fine with a little orange flower water or rose water 1½ lb. of almonds (a few bitter ones included) then add 2 quarts of milk and let stand for about one hour to infuse. Then add 1½ lb. sugar, 4 ozs. gelatine, previously diluted with one pint of water, strain through a fine sieve into a vessel, then stir in 1 quart of cream previously whipped to a froth. Fill into wetted molds and place in the ice box to get firm before serving.

472. Apple fritters

Pare, core and slice the apples. Make a batter of 2 lbs. of flour, a little baking powder, 6 eggs, a little sweet oil, a little salt and milk. Insert the apples in the batter to coat them entirely, and fry in hot lard until done, but of a light color. Dust over with sugar in which a little cinnamon has been mixed, and serve with either rum or brandy sauce.

473. Banana fritters

Peel the bananas and cut them in two. Fry, coated with batter, the same as apple fritters. Serve with either rum or brandy sauce.

474. Pear fritters

Take halves of pears, that have been prepared as for compote, and fry the same as apple fritters. Serve with a sweet sauce flavored with either wine or liquor.

475. Peach fritters

Take halves of peaches, and fry the same as apple fritters.

476. Orange fritters

Pare the oranges with a sharp knife, cut in thick slices, remove the seeds, and fry the same as apple fritters.

477. French toast

Cut a stale loaf of bread into square, thick slices, saturate them with milk, then dip in beaten eggs,

with a pinch of salt in it, and fry in a buttered frying pan to a light color. Dust over with sugar and serve.

478. Vanilla cream fritters

3 quarts milk, 9 ozs. corn starch, 12 yolks and 4 whole eggs, ¾ lb. sugar, 2 ozs. butter, vanilla. Prepare as pastry cream, pour into a buttered cake pan about 1 inch thick, and let cool. Then cut into squares or oblongs, bread with egg and cracker meal and fry in very hot lard, just long enough to color.

479. Queen fritters

1 quart milk, 6 ozs. butter, ¾ lb. flour, eggs. Make a paste the same as for cream puffs, drop with a spoon into a pan of hot lard and fry crisp and of a light brown color. Dust with sugar and serve with either cream or sabayon sauce.

480. Jelly puffs

The same as queen fritters (No. 479) except after being fried fill them with currant or any other fruit jelly.

481. Wine cream fritters

1½ quarts white wine, 1½ quarts water, the grated rind of one and the juice of five lemons, 18 yolks of eggs and 12 ozs. cornstarch. Prepare and finish the same as vanilla cream fritters, No. 478.

482. German pan cakes

Make a thin batter of 1 lb. flour, 12 eggs, a little salt and milk. Fry on both sides in hot buttered frying pan. Dust over with sugar and serve.

483. Jenny Lind pan cakes

Take German pan cake mixture, fry in small frying pans, spread jelly over and roll up, then dust over with powdered sugar and put in a hot oven to glaze before serving.

484. Vanilla shavings

Pound to a paste with whites of eggs 14 ozs. of almonds, add 28 ozs. of powdered sugar, 12 ozs. flour, vanilla flavor and whites of eggs enough to make a soft paste. Heat some baking sheets and rub over with wax. Arrange on them the paste in strips about 6 inches long and ½ inch wide, and bake in a moderate oven to a light brown color. When done form shavings by rolling them around thin sticks.

485. German apple dumplings

Take zwieback dough No. 406, mold into small round balls, flatten them a little, lay an apple (previously pared and cored) on each, fill the apple with sugar and cinnamon, wet the edges of the dough with milk and fold over the apples to enclose it well. Lay on greased baking sheets, smooth side up, let rise, brush over with egg and bake in a moderate oven.

486. Baked apples

Wash and core the apples, place them in a pan, fill the hole of each apple with sugar mixed with cinnamon, put a small piece of butter on top of each, place a little water in the pan and bake. Serve with their own syrup or with cream.

487. Baked pears

Prepare and bake the same as apples.

488. Lemonade

2 quarts water, 1 pint lemon juice, 1 lb. powdered sugar and a little lemon sugar No. 384. Cool on ice and serve.

489. Orangeade

1 quart water, 1 quart orange juice, the juice of 6 lemons, 1 lb. powdered sugar and a little orange sugar No. 385. Cool on ice and serve.

490. Claret cup

3 bottles of claret, 3 bottles of soda water, 1 pint of water, 1 lb. sugar, 6 lemons cut in slices and a gill of brandy. Cool on ice and serve in glasses.

491. Champagne cup

1 bottle champagne, 1 bottle white wine, 1 bottle soda water, a little sugar, some pineapple cut in small pieces. Cool and serve in glasses.

492. Hot claret punch

1 bottle of claret, ¼ lb. sugar, the juice of 2 lemons, a piece of stick cinnamon and a few cloves. Make hot, strain and serve.

493. Caramelled oranges

Peel the oranges carefully, separate each in section parts and place on a sieve to dry. Then dip them in sugar boiled to the crack and place on a slightly oiled baking sheet to dry.

494. Caramelled fruit in general

The fruit must first be dried, then placed on wire skewers and finished the same as caramelled oranges.

495. Snow eggs

Drop spoonfuls of meringue paste No. 51, flavored with vanilla, into boiling milk. When poached take out with a skimmer and lay on a cloth to drain. Serve in a saucer with cold custard No. 43, around it.

496. Anisette rusks

1 lb. sugar, 10 eggs, 1 lb. flour, ½ oz. anise seeds. Beat light and mix the same as sponge cake. Bake in bread pans, previously greased and floured. When done allow to cool, cut in slices, lay them on clean baking sheets and toast in a moderate oven to a fawn color.

497. Rice croquettes

Wash 1 lb. of rice, boil in water, then wash again and boil in milk until soft, adding a piece of stick cinnamon, ¼ lb. sugar and lemon flavor. When done take out the cinnamon and stir in 6 yolks of eggs. Then shape the rice into oblongs or steeples, bread them with beaten egg and cracker meal and fry to a light color in hot lard. Serve with either fruit, wine or liquor sauce.

498. Compote with rice

Prepare the rice as for rice croquettes, then press into molds to shape or dish up with a spoon, and garnish with any compote.

499. Scotch short bread

Make a dough of 2 lbs. of flour, 1¼ lb. butter, 1 lb. sugar, 6 eggs, lemon flavor and a little milk. Roll out about ¼ inch thick, cut into squares, place on baking sheets, pinch around the edges, brush over with milk and belay with halves of almonds. Bake in a moderate oven to a light color.

500. Fruit crusts

Toast slices of sponge or pound cake, put in saucers, and place upon each slice of cake some different kind of stewed fruit, flavored with kirsch or maraschino.

Concluding Remarks

It might be of service to many to have their attention attracted to the following:

Carefulness, cleanliness and exactness are necessary agents to insure successful work.

See that the utensils are thoroughly clean before using, as any foreign matter left on them may be detrimental to the proper action of the ingredients used.

Be precise with weighing and measuring, as a little more or less will often lead to unsatisfactory and disastrous results. Of course there are cases where the workman's judgment is required in determining the amount of the material used, for the materials often differ in quality, as, for instance, one brand of flour may have more absorbing properties than another, butter may be of poor quality, etc.

Great care should be taken with copper, brass or tin vessels, especially with the former, as any matter containing fat or acid left in them for some time will draw verdigris, which is a deadly poison. Therefore a bakeshop should be supplied with a variety of earthen or enameled vessels for keeping mixtures or liquids any length of time, which, otherwise, for want of them, might be left in copper or brass vessels and spoiled.

Pans, molds and other utensils after being washed, should always be dried before putting them in their places. Baking sheets or pans are best and easiest cleaned by making them hot in the oven, then scrape and wipe them with a cloth.

Every bakeshop should be furnished with at least one sink and both hot and cold water.

As order and tidiness are essential for turning out work with ease and dispatch, materials and utensils should be kept in their respective places.

Many bakeshops are overrun with cockroaches, ants, etc. Great strides towards the evasion of this scourge is the liberal application of hot water. Have the bakeshop scrubbed frequently and don't ignore the corners, shelves and drawers, they are their breeding places.

Finally, I would remark, that, as this work has been written in a small form, the recipes are neces-

sarily condensed. However, they are well tried and reliable, and as I have endeavored to write them so as to make them distinct and easy of comprehension, I believe them to answer the intended purpose.

I hope the little book will be received with favor.

JOHN E. MEISTER.

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The Vest Pocket Pastry Book (John E. Meister). This little book contains 500 recipes, includes 57 for hot puddings (pudding sauces, etc.; 77 for cold puddings, side dishes, jellies, etc.; 90 for ice creams, water ices, punches, etc.; 68 for pastes, patties, pies, tarts, etc.; 77 for cake; 17 for icings, colorings, sugars, etc.; 60 for bread, rolls, yeast raised cakes, griddle cakes, etc., as well as 55 miscellaneous recipes. Mr. Meister wrote this book at the request of the editor of The Hotel Monthly, who had heard his work highly complimented by his employers, who said they believed him to have no superior as as first-class workman. The recipes, while given in few words, yet are easily understandable, and have helped thousands of bakers to improve their work. Book is indexed; printed on bond paper. Price $1.50

The Vest Pocket Vegetable Book (Chas. G. Moore), has done more to popularize the cooking and serving of vegetables in hotels and restaurants than any other book ever published. It was written with this idea. The author took particular pains to make this little volume a classic and his masterpiece, and he succeeded remarkably well. Into 120 pages he has condensed more information regarding the history, cultivation, nutritive qualities, and approved forms of cooking and serving vegetables than can be found in any other book, no matter how large; and it has

been demonstrated to be a book without mistakes. Recipes for soups, sauces, garnishings and salads supplement the general recipes. There are 78 ways of preparing potatoes, 19 of mushrooms, 19 of onions, 15 of cabbage, etc., 27 of beans, 15 of rice, 25 of tomatoes, and others in number in proportion to their importance. The vegetables are given with their English names and the French and German translations. The book is indexed, printed on bond paper. Price $1.50

The Book of Sauces, by C. Hermann Senn, is the newest of The Hotel Monthly Handbook series. Mr. Senn is the author of the famous Twentieth Century Cookery Book, The Menu Book, Practical Gastronomy, and ten other culinary books that have become standard in Europe, and that have extensive sale in America. His Book of Sauces is the most complete work of the kind that has ever been produced. It treats the subject thoroly from every angle and covers all kinds of sauces for meat, poultry, fish, and salad dishes; also sweet sauces. This book is adapted not alone for the hotel and catering trades, but also for family use the world over. Epicures will find it invaluable for the suggestions and practical instructions, together with the culinary lore therein contained. Book is vest pocket size, printed on bond paper.....$1.50

The Hotel Butcher, Garde Manger and Carver. (Frank Rivers.) The author has cultivated a new field in culinary literature, and produced a book both novel and useful. His experience as butcher, carver, chef and steward enabled him to compile facts regarding meats and meat economics, from the butcher shop to the dining-room table, that will be invaluable to managers, stewards, chefs, and all persons employed in culinary work. His book digests the subjects of buying, handling, sale, and service of meats, poultry and fish for hotels, restaurants, clubs and instiutions. It is varied with suggestions for the use of meats and trimmings for particular dishes; the composition of these dishes set forth in concise form. The information is clarified by the use of about 300 illustrations. The index is so comprehensive that any item may be referred to on the instant. 125 pages. Price $3.00

The Fish and Oyster Book, by Leon Kientz, for many years chef of Rector's (the noted sea foods restaurant in Chicago), is a handy vest pocket volume, the leaf measuring 3x6½ inches. In this book Mr. Kientz tells in concise manner how to cook practically every kind of fish that is brought to the American market; and not only explains the method of cooking, but also the making of the sauces and the manner of service. Every recipe is given with its bill-of-fare name in English and its translation into the French. The recipes include also such dishes as frogs' legs, all kinds of shell fish, snails, terrapin, and the fish forcemeats. Also there is an appendix with specimen fish and oyster house luncheon and dinner menus, with and without wines. The book is indexed, printed on bond paper, bound in flexible cover.....$1.50

Economical Soups and Entrees (Vachon). This book was written in response to a demand for a book that would tell how to prepare savory dishes from inexpensive materials at small cost; and, in particular, how to use up leftovers; by which is meant good cooked foods not served at a previous meal, and which have not in any way lost their marketable value in the sense of deterioration of quality, but which can be served in hotel or restaurant in the same appetizing manner that leftovers are served in well-to-do families. Mr. Vachon was selected to write this

book because of his reputation as an economical chef. In it he has given recipes in particular for meat entrees of the savory order, stews, pies and croquettes, hash, salads and fried meats. The soups include creams, broths, bouillons, chowders, purees, pepper-pots and the like. It is two books in one, separately indexed, printed on bond paper, leaf 3x7 inches, bound in flexible cover. Price.....$1.50

Eggs in a Thousand Ways, by Adolphe Meyer, gives more reliable information regarding eggs and their preparation for the table than can be found in any other book. Is indexed and cross indexed so that any method of cooking eggs and any of the garnishings can be referred to on the instant. The book starts with boiled eggs. Then (following the departmental index in alphabetical order) are cold eggs, 79 ways; egg drinks, 22 kinds; eggs in cases, 25 ways; in cocottes, 24 ways; mollet, 79 ways; molded in timbales, 29 ways; fried, 33; fried poached, 38; hard eggs, 32; miscellaneous recipes, 27; omelets in 210 ways; poached, 227 ways; scrambled, 123; shirred, 95; stuffed, hard, 34; surprise omelets, 9; sweet eggs, 16; sweet omelets 38. The recipes are in condensed form. The book is vest pocket size, 150 pages, printed on bond paper...$1.50

The American Waiter (John B. Goins) is the only published book that treats intelligently of the waiter's work from bus boy to head waiter, for both hotel and restaurant requirements. The author has recently completed Part 2 of this book, the new part devoted largely to European plan service, and, combined with Part 1, which is devoted largely to American plan service, has rounded out a manual which is very valuable to those who would give table service of the kind suited for the average hotel. Interspersed in the book are chapters on the care of table wares, salad making, table setting, carving, dishing up, banking of sea foods, building of banquet tables, and many other useful items of information. The book is illustrated, vest pocket size, printed on bond paper.....$1.50

Palmer House Cook Book (Ernest E. Amiet). Recipes for world-famous dishes just as they are prepared by one of America's most renowned chefs. He shows how simple, ordinary dishes can be made to literally "sing" with tempting new flavor and appearance. Beautiful natural-color illustrations show how many of the finished dishes look, and the proper manner of their service. The book is divided into two sections. The first gives breakfast, luncheon and dinner menus, with recipes, for 76 consecutive days; the second part contains 339 additional recipes for dishes which may be substituted for those appearing on the menus.....$3.50

Drinks (Jacques Straub). This book contains about 700 accurate pre-prohibition recipes for mixing various kinds of popular and fancy mixed drinks as served in the best hotels, clubs and bars. There is also a chapter on the medicinal value of wines; how to handle and serve wines; types of wines to be served with meals; and outline sketches of correct glassware. Price.....$1.50

Hospitality (John McGovern). A series of short writings, virtually a scrap-book, written to amuse as well as inform about the hospitalities in all lands from almost Time's beginning to the present age. A classic in its own right, written in a conversational tone. It is interesting, amusing and inspirational. 200 pages, 4x7¾ inches.....$1.00

The Housekeeper's Primer (Jane C. Van Ness). This book will serve as an everyday manual and practical guide to better, more efficient housekeeping methods. It is chock full of tested and tried methods, and directions for hotel housekeeping. It gives the housekeeper's duties and responsibilities, suggests practical ways to save money, and helps you provide guests with clean, wholesome, attractive accommodations in an efficient and economical way. The Housekeeper's Primer was written especially for the housekeeper of the medium and small size hotel, but it also serves as a most helpful reminder to those in larger houses. The author is a practical housekeeper, and consequently she writes with full knowledge of the routine jobs (and the unexpected ones) that must be handled in every housekeeping department. 84 pages, 5x7¾ inches, cloth bound.....**$1.00**

Menu Translator (Duchamp & Jenning). This book was formerly known as the *"Universal Dictionary of Menus"* and served as a guide to thousands of menu-makers, stewards, and chefs. Today, it has been completely revised, greatly enlarged and lists about 12,000 translations in French, English and German. Items are carefully arranged under 25 headings, making it easy to find any item. Now in its seventh edition, and one of the newest and most complete works of its kind. 137 pages, 5x7½ inches.....**$3.00**

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Front Office Psychology (Heldenbrand). This is the only book that outlines rules of conduct for the people in the front office who meet the public, where a pleasing personality and correct habit of deportment, speech, dress, and all-around cleanliness makes for ideal salesmanship. The suggestions are classified under different heads as Employee relations, Your personality, Receiving and rooming guests, Handling of mail, Information, Checking out, Front office tactics. The book is written from the practical viewpoint of a student of human nature, and in this respect is a classic. It inspires to an improvement in service and can be read with profit by young and old in the small or the large hotel, or institution, or business house. Pocket size, 5x8 inches, 100 pages. **$2.00**

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